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We are not aware that any complete Manual of Domestic Cookery, calculated, from its conformity in price to the economical system of the day, for an extensive circulation, has until now been offered to the public.

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HOUSEKEEPERS OF THE UNITED STATES,

in the full belief that they will find it all that they could desire—a lucid, practical work, perfect in all its departments, and yet free from prolixity and unnecessary repetitions.

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# HOUSEKEEPING MADE EASY.

## A WORD TO HOUSEKEEPERS.

It is not beneath the dignity of any woman, be her attainments what they may, to acquaint herself with all the necessary arrangements of a household; for it cannot be beneath her dignity to learn any thing which contributes to the comfort and happiness of those around her. Home is the especial province of woman, and it should be her delight to feel that she has the power of administering to the wants and pleasures of her circle. There may be occupations more cogenial to her taste than the management of a household, but if she systemizes her time, and comprehends what she is about, she may almost always find leisure to gratify herself as well as others. The trouble of superintending her kitchen is comparatively small when she once thoroughly understands what is to be done. That she may comprehend this, and always have a guide at hand, the present volume has been carefully prepared. It is designed for the use of very young housekeepers as well as for that of the more experienced. By its aid the head of every family will find the situation she fills rendered easy and agreeable; and should her education be deficient on household subjects, with the assistance of the receipts and directions which have been collected in this work, the error may be readily repaired.

In the preparation of those receipts economy has been strictly regarded. It requires some skill to know how to live well with small means, and but little less to know how to live well at all. Of both of these arts many females in our enlightened country are deplorably ignorant. We have called this a deficiency *in education*, and we consider it almost as great a one as if they had not been taught to write grammatically, or to read with fluency. It is the earnest desire of the author of this book that it may prove especially of service to the class of persons just mentioned.

## WEIGHTS AND MEASURES.

It is absolutely necessary for every family to be furnished with a pair of scales. It is also advisable for them to have wooden measures.

OF LIQUID MEASURE.

Two gills are half a pint.
Two pints — one quart.
Four quarts — one gallon.

OF DRY MEASURE.

Half a gallon is a quarter of a peck.
One gallon — half a peck.
Two gallons — one peck.
Four gallons — half a bushel.
Eight gallons — one bushel.

About seventy-five drops of any thin liquid will fill a common sized tea-spoon.

Four table-spoonfuls, or half a gill, will fill a common wine-glass.

Four wine glasses will fill a half-pint, or common tumbler, or a large coffee-cup.

Ten eggs generally weigh one pound before they are broken.

A table-spoonful of salt is generally about one ounce.

---

## A FEW HINTS ON THE REGULATION OF TIME IN COOKERY.

MUTTON.—A leg of 8lbs. will require two hours and a half. A chine or saddle, of 10 or 11lbs., two hours and a half. A shoulder of 7lbs., one hour and a half. A loin of 7lbs., one hour and three quarters. A neck and breast, about the same time as a loin.

BEEF.—The sirloin of 15lbs., from three hours and three-quarters to four hours. Ribs of Beef from 15 to 20lbs., will take three hours to three hours and a half.

VEAL.—A fillet from 12 to 16lbs. will take from four to five hours at a good fire. A loin, upon the average, will take three hours. A shoulder, from three hours to three hours and a half. A neck, two hours. A breast, from an hour and a half to two hours.

LAMB.—Hind-quarter of 8lbs. will take from an hour and three-quarters to two hours. Fore-quarter of 10lbs., about two hours. Leg of 5lbs., from an hour and a quarter to an hour and a half. Shoulder or breast, with a quick fire, an hour.

PORK.—A leg of 8lbs. will require about three hours. Griskin, an hour and a half. A spare-rib of 8 or 9lbs. will take from two hours and a half to three hours to roast it thoroughly. A bald spare-rib of 8lbs., an hour and a quarter. A loin of 5lbs., if very fat, from two hours to two hours and a half. A sucking-pig of three weeks old, about an hour and a half.

POULTRY.—A very large turkey will require about three hours; one of 10lbs., two hours. A small one, an hour and a half.

A full-grown fowl, an hour and a quarter; a moderate one, an hour.

A pullet, from half an hour to forty minutes.

A goose, full-grown, from an hour and a half to two hours.

A green goose, forty minutes.

A duck, full size, from thirty to fifty minutes.

VENISON.—A buck haunch which weighs from 20 to 25lbs. will take about four hours and a half roasting. One from 12 to 18lbs. will take three hours and a quarter.

## SOUPS.

Use soft water in making soup. A little less than a quart of water is sufficient for a pound of meat. Soups made of fresh meats are best, but tolerably palatable soup may be made of the remnants of cold meat especially if it contains many bones.

Soup may be kept two or three days and reboiled. The fat should always be skimmed from soup. The seasoning should be of salt with a little pepper if it is liked; soup is more wholesome without the latter ingredient.

Soup should generally be boiled several hours. When the dinner is too late, all day is not too long for it to simmer over the fire.

BEEF OR MUTTON SOUP.—Boil very gently in a closely covered saucepan, four quarts of water, with two table-spoonfuls of sifted bread raspings, three pounds of beef cut in small pieces, or the same quantity of mutton chops taken from the middle of the neck; season with pepper and salt, add two turnips, two carrots, two onions, and one head of celery, all cut small; let it stew with these ingredients four hours, when it will be ready to serve.

MOCK TURTLE, OR CALF'S HEAD SOUP.—Boil the head until perfectly tender—then take it out, strain the liquor, and set it away until the next day—then skim off the fat, cut up the meat together with the lights, and put it into the liquor, put it on the fire, and season it with salt, pepper, cloves, and mace—add onions and sweet herbs, if you like—stew it gently for half an hour. Just before you take it up, add half a pint of white wine. For the balls, chop lean veal fine, with a little salt pork, add the brains, and season it with salt, pepper, cloves, mace, sweet herbs or curry powder, make it up into balls about the size of half an egg, boil part in the soup, and fry the remainder, and put them in a dish by themselves.

OYSTER SOUP.—Make your stock of liquor to the quantity of two quarts with any sort of fish the place affords; put one pint of oysters into a saucepan, strain the liquor, stew them five minutes in their own liquor; then pound the hard parts of the oyster in a mortar with the yolks of three hard eggs, mix them with some of the soup, then lay them with the remainder of the oysters and liquor in a saucepan, with nutmeg, pepper, and salt. Let them boil a quarter of an hour, when they will be done.

NEW ENGLAND CHOWDER.—Have a good haddock, cod, or any other solid fish, cut it in pieces three inches square, put a pound of fat salt pork in strips into the pot, set it on hot coals, and fry out the oil. Take out the pork, and put in a layer of fish, over that a layer of onions in slices, then a layer of fish with slips of fat salt pork, then another layer of onions, and so on alternately until your fish is consumed. Mix some flour with as much water as will fill the pot; season with black pepper and salt to your taste, and boil it for half an hour. Have ready some crackers soaked in water till they are a little softened; throw them into your chowder five minutes before you take it up. Serve in a tureen.

CLAM SOUP.—Having put your Clams into a pot of boiling water to make them open easily, take them from the shells, carefully saving the liquor. To the liquor of a quart of opened clams, allow three quarts of water. Mix the water with the liquor of the clams, and put it into a large pot with a knuckle of veal, the bone of which should be chopped in four places. When it has simmered slowly for four hours, put in a large bunch of sweet herbs, a beaten nutmeg, a tea-spoonful of mace, and a table-spoonful of whole pepper, but no salt, as the salt of the clam liquor will be sufficient. Stew it slowly an hour longer, and then strain it. When you have returned the liquor to the pot, add a quarter of a pound of butter divided into four bits,

and each bit rolled in flour. Then put in the clams, (having cut them in pieces,) and let it boil fifteen minutes. Send it to table with toasted bread in it cut into dice.

TOMATO SOUP.—Wash, scrape, and cut small the red part of three large carrots, three heads of celery, four large onions, and two large turnips, put them into a saucepan, with a table-spoonful of butter, and half a pound of lean new ham; let them stew very gently for an hour, then add three quarts of brown gravy soup, and some whole black pepper, with eight or ten ripe tomatoes; let it boil an hour and a half, and pulp it through a sieve; serve it with fried bread cut in dice.

VERMICELLI SOUP.—The day before it is required, make four quarts of good stock, and boil in it one carrot, one turnip, four onions, one or two parsley roots, three blades of mace, salt, and some white pepper; strain it, and, before using, take off all the fat; boil in some of the liquor the crumb of three French rolls till soft enough to mash smooth; boil the soup and stir well in the mashed rolls; boil it for a quarter of an hour, and, before serving, add the yolks of two eggs beaten with three table-spoonfuls of cream; boil in water two or three ounces of vermicelli for fifteen or twenty minutes, strain and put it into the tureen, and pour the soup upon it.

MACARONI SOUP.—Make a good stock with a knuckle of veal, a little sweet majoram, parsley, some salt, white pepper, three blades of mace, and two or three onions; strain and boil it. Break in small bits a quarter of a pound of macaroni, and gently simmer it in milk and water till it be swelled and is tender; strain it, and add it to the soup, which thicken with two table-spoonfuls of flour, mixed in half a pint of cream, and stirred gradually into the soup. Boil it a few minutes before serving.

PEA SOUP.—If you make your soup of dry peas, soak them over night in a warm place, using a quart of water to each quart of the peas. Early the next morning boil them an hour. Boil with them a tea-spoonful of saleratus, eight or ten minutes, then take them out of the water they were soaking in, put them into fresh water, with a pound of salt pork, and boil it till the peas are soft, which will be in the course of three or four hours. Green peas for soup require no soaking, and boiling only long enough to have the pork get thoroughly cooked, which will be in the course of an hour.

SOUP A LA JULIENNE, OR VEGETABLE.—Make a gravy soup and strain it before you put in the vegetables. Cut some turnips and

carrots into ribands, and some onions and celery into lozenges, or long diamond-shaped pieces. Boil them separately. When the vegetables are thoroughly boiled, put them with the soup into the tureen, and then lay gently on the top some small squares of toasted bread without crust; taking care that they do not crumble down and disturb the brightness of the soup, which should be of a clear amber color.

RICE AND MEAT SOUP.—Put a pound of rice and a little pepper and broth herbs into two quarts of water; cover them close, and simmer very softly; put in a little cinnamon, two pounds of good ox-cheek, and boil the whole till the goodness is incorporated by the liquor.

## FISH.

All Fish should be thoroughly cleansed and well cooked; nothing can be more unwholesome and more unpalatable than fresh fish not sufficiently cooked.

Fresh fish, when boiled, should be placed in cold, and shell-fish in boiling water.

To keep Oysters after washing them, lay them in a tub in a cool cellar, with the deep part of the shell undermost. Sprinkle them with salt and Indian meal, then fill the tub with cold water. Change the water every day and the oysters will keep fresh a fortnight.

Fish should be garnished with horseradish or parsley. The only vegetable served with fish is potatoes.

It is customary to eat fish only at the commencement of the dinner. Fish and soup are generally served up alone. the soup first, before any of the other dishes appear.

TO BOIL SALMON, SEA-BASS AND OTHER LARGE FISH.—Scale and clean the fish, handling it as little as possible, and cutting it open no more than is absolutely necessary. Place it on the strainer of a large fish-kettle and fill it up with cold water. Throw in a handful of salt; let it boil slowly. The length of time depends on the size and weight of the fish. You may allow a quarter of an hour to each pound; but experience alone can determine the exact time. It must, however, be thoroughly done, as nothing is more disgusting than fish that is undercooked. You may try it with a fork. Skim it well or the color will be bad.

The minute it is completely boiled, lift up the strainer and rest it across the top of the kettle, that the fish may drain, and

then, if you cannot send it to table immediately, cover it with a soft napkin to keep it firm by absorbing the moisture.

Send it to table on a hot dish. Garnish with scraped horseradish and curled parsley.

Take what is left of the salmon after dinner, and put it into a deep dish, with a close cover. Having saved some of the water in which the fish was boiled, take a quart of it, and season it with half an ounce of whole pepper, and half an ounce of whole allspice, half a pint of the best vinegar, and a tea-spoonful of salt. Boil it; and when cold, pour it over the fish, and cover it closely again. In a cold place, and on ice, it will keep a day or two, and may be eaten at breakfast or supper.

If much of the salmon has been left, you must proportion a larger quantity of the pickle.

Boiled Rock-fish.—Having cleaned the rock-fish, put it into a fish kettle with water enough to cover it well, having first dissolved a handful of salt in the water. Set it over a moderate fire, and do not let it boil too fast. Skim it well. When done, drain it, and put it on a large dish, with slices of hard boiled eggs.

For Pickling.—Cut the salmon into pieces; boil it as for eating, and lay it on a dry cloth till the following day; boil two quarts of good vinegar with one of the liquor the fish was boiled in, one ounce of whole black pepper, half an ounce of allspice, and four blades of mace. Put the salmon into something deep, and pour over it the prepared vinegar when cold. A little sweet oil put upon the top will make it keep a twelvemonth.

To Broil Salmon.—Cut slices moderately thick, and, having seasoned them, place each slice in half a sheet of white paper, well buttered, observing to twist the ends of it; then broil them over a slow fire for about eight minutes. Serve them up in the paper with anchovy or shrimp-sauce.

Sturgeon.—Having cleaned a sturgeon well, boil it in as much liquor as will just cover it; add two or three bits of lemon peel, some whole pepper, a stick of horseradish, and a pint of vinegar to every half-gallon of water.

When done garnish the dish with fried oysters, sliced lemon, and horseradish, and serve it up with melted butter, with cavear dissolved in it; or with anchovy-sauce; and with the body of a crab in the butter, and a little lemon-juice.

To roast sturgeon place it on a lark spit, which fasten on a large spit; baste it continually with butter, and serve with a good gravy and some lemon-juice.

To Fry Trout, and other Small Fish.—Wash, gut, and scale them; then dry them, and lay them on a board, dusting them at the same time with some flour. Fry them finely brown with fresh dripping. Serve with crimp, parsley, and melted butter.

Eels, when fried, should be dipped into egg and crumbs of bread, which materially improvest heir appearance at table.

Select the small eels for boiling, and place them in a small quantity of water; and when done enough, serve with chopped parsley and butter.

Codfish.—Fresh Cod is good boiled, fried, or made into a chowder. It is too dry a fish to broil. Salt cod should be soaked in lukewarm water till the skin will come off easily—then take up the fish, scrape off the skin, and put it in fresh water, and set it on a very moderate fire, where it will keep warm without boiling, as it hardens by boiling. It takes between three and four hours to cook it soft—serve it up with drawn butter.

Fish Cakes.—Cold boiled fresh fish, or salt codfish, is nice minced fine, with potatoes, moistened with a little water, and a little butter put in, done up into cakes of the size of common biscuit, and fried brown in pork fat or butter.

To Broil a Shad.—Split and wash it, and afterwards dry it in a cloth. Season it with salt and pepper. Have ready a bed of clear bright coals. Grease your gridiron well, and as soon as it is hot lay the shad upon it, and broil it for about a quarter of an hour or more, according to the thickness. Butter it well, and send it to table. You may serve with it melted butter in a sauce-boat. Or you may cut it into three pieces, and broil it without splitting. It will then, of course, require a longer time. If done in this manner, send it to table with melted butter poured over it.

Halibut is seldom cooked whole; a piece weighing from four to six pounds being generally thought sufficient. Score deeply the skin of the back, and when you put it into the kettle lay it on the strainer with the back undermost. Cover it with cold water, and throw in a handful of salt. Do not let it come to a boil too fast. Skim it carefully, and when it has boiled hard a few minutes, hang the kettle higher, or diminish the fire under it, so as to let it simmer for about twenty-five or thirty minutes. Then drain it, and send it to table, garnished with alternate heaps of grated horseradish and curled parsley, and accompanied by a boat of egg-sauce. This fish is good boiled or fried.

STRIPED AND SEA BASS, are good, fried, boiled, broiled, or made into a chowder.

BLACK FISH, are the best boiled or fried—they will do to broil, but are not so good as cooked in any other way.

In choosing MACKEREL the gills should be of a fine red, the eyes full, and the whole fish stiff and bright; if the gills are of a faint color, the fish limber and wrinkled, they are not fresh. They are in season in May and June, and may be boiled or fried.

OYSTERS.—To stew Oysters, open them and strain the liquor. Put to them some grated stale bread, and a little pepper and nutmeg. Throw them into the liquor, and add a glass of white wine. Let them stew but a short time, or they will be hard. Have ready some slices of buttered toast with the crust off. When the oysters are done dip the toast in the liquor, and lay the pieces round the sides and in the bottom of a deep dish. Pour the oysters and liquor upon the toast, and send them to table hot.

TO FRY OYSTERS.—Make a batter, then, having washed your oysters and wiped them dry, dip them into the batter, and roll them in some crumbs of bread and mace finely beaten. Fry them as other fish.

FOR OYSTER PATTIES.—Make some rich puff-paste, and bake it in very small tin patty-pans. When cool, turn them out upon a large dish. Stew some large fresh oysters with a few cloves, a little mace and nutmeg, some yolk of egg boiled hard and grated, a little butter, and as much of the oyster liquor as will cover them. When they have stewed a little while, take them out of the pan, and set them away to cool. When quite cool, lay two or three oysters in each shell of puff-paste.

FOR PICKLING.—Procure some of the largest sort of oysters, and wash four dozen in their own liquor; wipe them dry, strain the liquor off, add to it a dessert-spoonful of pepper, two blades of mace, three table-spoonfuls of white wine, and four of vinegar, and if the liquor is not very salt, you may put one table-spoonful of salt; simmer the oysters for a few minutes in the liquor, then put them into small jars, and boil up the pickle, skim it, and when cold, pour it over the oysters; keep them closely covered.

LOBSTERS AND CRABS.—Put them into boiling water, and

boil them from half to three quarters of an hour, according to their size. Boil half a tea cup of salt with every four pounds of the fish. When cold, crack the shell, and take out the meat, taking care to extract the blue veins, and what is called the lady in the lobster, as they are very unhealthy. If the fish are not eaten cold, warm them up with a little water, vinegar, salt, pepper, and butter.

To DRESS LOBSTERS COLD.—Put a table-spoonful of cold water on a clean plate, and with the back of a wooden spoon mash into it the coral or scarlet meat of the lobster, adding a salt-spoonful of salt, and about the same quantity of cayenne. On another part of the plate mix well together with the back of the spoon two table-spoonfuls of sweet oil, and a tea-spoonful of made mustard. Then mix the whole till they are well incorporated and perfectly smooth, adding at the last, three table-spoonfuls of vinegar.

## BUTCHER'S MEAT, VENISON, &c.

Meat should be carefully washed and dried with a clean towel before it is cooked. Frozen meat should never be cooked on the same day. Lay it in cold water to thaw and cook it twice the usual time. To make beef tender squeeze and pinch it with the fingers. When meat is to be kept any time it should be carefully wiped every day.

The best beef-steaks are cut from the ribs or from the inner part of the sirloin. The rump is generally corned or salted and boiled. The legs, head and tail, make good soup.

The fore quarter of a calf comprises the neck, breast, and shoulder. The hind quarter consists of the loin, fillet, and knuckle. Separate dishes are made of the head, heart, liver, and sweetbread.

The fore quarter of a sheep contains the neck, breast, and shoulder. The hind quarter consists of the loin and leg. The two loins together are called the chine or saddle. Mutton is more tender if kept a few days.

In cutting up pork you have the spare rib, shoulder, chine, the loin, middlings and leg; the head, feet, heart and liver. The best parts are the loin and the leg or the hind quarter.

Pork as an invariable rule should be thoroughly cooked. Venison should be kept several days, after being well washed with milk and water and then thoroughly dried.

ROAST BEEF.—When the meat is put on the fire, a little salt should be sprinkled on it, and the bony side turned towards the fire first. When the bones get well heated through, turn the

meat, and keep a brisk fire—baste it frequently while roasting. There should be a little water put into the dripping pan when the meat is put down to roast. If it is a thick piece, allow fifteen minutes to each pound to roast it in—if thin, less time will be required. The tender loin, and first and second cuts off the rack, are the best as roasting pieces. The third and fourth cuts are good.

To broil Beef Steaks.—Cut the steaks off a rump or ribs of a fore quarter; beat them well with a rolling-pin. Have the gridiron perfectly clean and heated over a clear quick fire; lay on the steaks, and, with meat tongs, keep turning them constantly, till they are done enough; throw a little salt over them a little before taking them off the fire. Serve them as hot as possible, plain, or with a made gravy and sliced onion, or rub a bit of butter upon the steaks the moment of serving. The tender loin is the best piece for broiling.

Beef Steak Pie.—Take some fine rump steaks, beat them with a rolling-pin, then season them with pepper and salt according to taste. Make a good crust, lay in your steaks, fill your dish, then pour in as much water as will half fill the dish. Put on the crust, and bake it well.

Alamode Beef.—Tie up a round of beef so as to keep it in shape: make a stuffing of grated bread suet, sweet herbs, quarter of an ounce of nutmeg, a few cloves pounded, yolk of an egg. Cut holes in the beef, and put in the stuffing, leaving about half the stuffing to be made into balls. Tie the beef up in a cloth, just cover it with water, let it boil an hour and a half; then turn it, and let it boil an hour and a half more; then turn out the liquor, and put some skewers across the bottom of the pot, and lay the beef upon it, to brown; turn it that it may brown on both sides. Put a pint of claret and some allspice and cloves, into the liquor, and boil some balls made of the stuffing in it.

Bouilli.—The best parts for this purpose, are the leg or shin, or a piece of the middle of a brisket of beef, of about seven or eight pounds weight; lay it on a fish drainer, or when you take it up, put a slice under it, which will enable you to place it on the dish entire; put it into a souppot or deep stewpan, with cold water enough to cover it, and a quart over, set it on a quick fire to get the scum up, which remove as it rises; then put in two carrots, two turnips, two leeks, or two large onions, two heads of celery, two or three cloves, and a faggot of parsley and sweet herbs; set the pot by the side of the fire to simmer very

gently, till the meat is just tender enough to eat; this will require about four or five hours.

Put a large carrot, a turnip, a large onion, and a head or two of celery, into the soup whole,—take them out as soon as they are done enough, lay them on a dish till they are cold, then cut them into small squares:—when the beef is done, take it out carefully,—strain the soup through a hair sieve into a clean stewpan, take off the fat, and put the vegetables that are cut into the soup, the flavor of which you may heighten, by adding a table-spoonful of ketchup.

TRIPE,—after being scoured, should be soaked in salt and water seven or eight days, changing the water every other day, then boil it till tender, which will take eight or ten hours. It is then fit for broiling, frying, or pickling. It is pickled in the same manner as souse.

TONGUE, &c.—Neat's tongue should be boiled full three hours. If it has been in salt long, it is well to soak it over night in cold water. Put it to boil when the water is cold. If you boil it in a small pot, it is well to change the water, when it has boiled an hour and a half; the fresh water should boil before the half-cooked tongue is put in again. It is nicer for being kept in a cool place a day or two after being boiled. Nearly the same rules apply to salt beef. A six pound piece of corned beef should boil full three hours; and salt beef should be boiled four hours.

## VEAL.

TO ROAST a breast of veal, will require about three hours and a half. In preparing it for the spit, cover it with the caul, and skewer the sweetbread to the back. Take off the caul when the meat is nearly done. The breast, being comparatively tough and coarse, is less esteemed than the loin and fillet.

Veal should BOIL about an hour, if a neck-piece; if the meat comes from a thicker, more solid part, it should boil longer. Both mutton and veal are better for being boiled with a small piece of salt pork. Veal broth is very good.

VEAL CUTLETS.—A very nice way to cook cutlets is to make a batter with half a pint of milk, an egg beaten to a froth, and flour enough to render it thick. When the veal is fried brown, dip it into the batter, then put it back into the fat, and fry it until brown again. If you have any batter left, it is nice dropped by the large spoonful into the fat, and fried till brown, then laid over the veal. Thicken the gravy and turn it over the whole.

It takes about an hour to cook this dish. If the meat is tough, it will be better to stew it half an hour before frying it.

To ROAST a fillet of veal, it should be stuffed with the following ingredients: thyme, marjoram, parsley, savoury, finely minced lemon-peel, mace, pepper, nutmeg, with bread-crumbs; to which add two eggs, and four ounces of marrow-suet: lay this stuffing in the udder, and, if any remain, in such holes as you think proper, made in the fleshy part. Serve with melted butter, and garnish with the lemon-peel sliced.

VEAL PATTIES.—Mince some under-done veal with a little parsley, one or two sage leaves, a very little onion; season with grated lemon-peel, nutmeg, pepper, and salt; add some grated lean ham or tongue, moisten it with some good gravy, heat it up, and put it into the patties.

To ROAST SWEET-BREADS.—Take four fine sweet-breads, and having trimmed them nicely, parboil them, and then lay them in a pan of cold water till they become cool. Afterwards dry them in a cloth. Put some butter in a sauce-pan, set it on hot coals, and melt and skim it. When it is quite clear, take it off. Have ready some beaten eggs in one dish, and some grated bread-crumbs in another. Skewer each sweet-bread, and fasten them on a spit. Then glaze them all over with egg, and sprinkle them with bread-crumbs. Spread on some of the clarified butter, and then another coat of crumbs. Roast them before a clear fire, at least a quarter of an hour. Have ready some nice veal gravy flavored with lemon-juice, and pour it round the sweet-breads, before you send them to table.

## MUTTON AND LAMB.

In ROASTING mutton or lamb, the loin, the chine and the saddle must have the skin raised and skewered on; and, when nearly done, take off this skin, and baste and flour to froth it up. Six or seven pounds of mutton will roast in an hour and a half. Lamb one hour.

In regard to BOILING, mutton enough for a family of five or six should boil an hour and a half. A leg of lamb should boil an hour, or little more than an hour, perhaps. Put a little thickening into boiling water; strain it nicely; and put sweet butter in it for sauce. If your family like broth, throw in some clear rice when you put in the meat. The rice should be in proportion to the quantity of broth you mean to make. A large table spoonful is enough for three pints of water. Seasoned with a very little pepper and salt. Summer-savoury, or sage, rubbed through a sieve, thrown in.

When intended for roasting, mutton should hang as long as it will keep, the hind-quarter particularly.

Mutton for boiling ought not to hang long, as it will prevent its looking of a good color.

To Harrico Mutton.—Take a loin of mutton, parboil it. Make a rich gravy with part of the water the meat has been boiled in. Take carrots, turnips, onions. Lay the meat into a pan, pour the gravy over it, and then lay the vegetables. Put it into a stewpan, and set it in the oven for two hours.

Mutton Chops.—Take chops or steaks from a loin of mutton, cut off the bone close to the meat, and part of the fat. Beat them to make them tender, and season them with pepper and salt. Make your gridiron hot over a bed of clear bright coals; rub the bars with suet, and lay on the chops. Turn them frequently; and if the fat that falls from them causes a blaze and smoke, remove the gridiron for a moment till it is over. When thoroughly done, put them into a warm dish, and butter them.

## PORK.

Fresh pork should be cooked more than any other meat.

To Roast Pork.—Lay it at some distance from the fire, and flour it well. When the flour dries, wipe the pork clean with a coarse cloth; then cut the skin in rows with a sharp knife, put your meat close to the fire, and roast it as quick as possible. Baste with butter and a little dry sage. Some persons add onions finely shred.

Roasted Pig.—A pig to roast is best from three to four weeks old. Prepare a stuffing with slices of bread and butter, sprinkled well with chopped sage, and seasoned with pepper and salt, laying five or six slices one upon another, and put them into the inside of the pig; skewer it well, to prevent it from falling out, and then spit it, previously rubbing it over with sweet oil; put it down before a moderate fire, to roast for two hours, more or less, according to its size; when thoroughly done, take off the head, and split the pig straight down the back; then dish up the two halves, and splitting the head, lay half at each end of the dish, pour some good strong gravy under it, and serve hot. Some persons prefer to have the pig baked, instead of roasted; it is equally good either way.

Hams.—To *boil* a ham, soak it according to its age, for twelve or twenty-four hours. Put it into a large saucepan full of

cold water, and if a small one, let it simmer for two or three hours, and then boil an hour and a half. Let it stand in the liquor until perfectly cold. Then take off the skin.

The Virginia method of *curing* hams, (which is considered very superior,) is to dissolve two ounces of salt-petre, two teaspoonsful of saleratus, in a salt pickle, as strong as possible; for every sixteen pounds of ham, add molasses in the proportion of a gallon to a hogshead of water, then put in the hams and let them remain three or four weeks. Then take them out of the brine and smoke them with the hocks downward, to preserve the juices. They will smoke tolerably well in the course of a month; but they will be much better to remain in the smoke-house two or three months. Hams cured in this manner are well-flavored, and will keep a long time.

Souse.—Take pig's ears and feet, clean them thoroughly, then soak them in salt and water, for several days. Boil them tender and split them, they are then good fried. If you wish to souse them when cold, turn boiling vinegar on them, spiced with pepper-corns and mace. Cloves improve the taste, but it turns them a dark color. Add a little salt. They will keep good pickled five or six weeks. Fry them in lard.

Sausages.—Chop fresh pork very fine, the lean and fat together. Then fill the skins which should be previously cleaned thoroughly. A little flour mixed in with the meat, tends to prevent the fat from running out when cooked. Sausage-meat is good, done up in small cakes and fried. In summer, when fresh pork cannot be procured, very good sausage-cakes may be made of raw beef, chopped fine with salt pork, and seasoned with pepper and sage. When sausages are fried, they should not be pricked, and they will cook nicer to have a little fat put in the frying pan with them. They should be cooked slowly. If you do not like them very fat, take them out of the pan when nearly done, and finish cooking them on a gridiron. Bologna sausages are made of equal weight each, of ham, veal, and pork, chopped very fine, seasoned high, and boiled in casings till tender, then dried.

## VENISON.

To Roast Venison.—Take a haunch and spit it; butter four sheets of paper and put two on the haunch; then make a paste with flour, butter, and water; roll it out half as big as the haunch, and put it over the fat part; then put the other two sheets of paper on, and tie them with pack-thread; lay it to a brisk fire, and baste it well all the time of roasting. If a large

haunch of 24 lbs., it will take three hours and a half, except it is a very large fire; then three hours will do: smaller in proportion.

Take either of these sauces for venison: Currant jelly warmed; or half a pint of red wine, with a quarter of a pound of sugar simmered over a clear fire for five or six minutes; or half a pint of vinegar and a quarter of a pound of sugar, simmered to syrup.

The venison that is left after roasting may be *hashed*, and stewed with currant jelly, when it makes an excellent dish.

VENISON PASTRY—Should be baked two hours or more according to the size of the pie.

## RABBITS.

To FRICASSEE them, take a couple of fine ones and cut them up. Put them into a stew-pan; season with cayenne pepper and salt, some chopped parsley, and some powdered mace. Pour in a pint of warm water, and stew over a slow fire till the rabbits are quite tender; adding (when they are about half done) some bits of butter rolled in flour.

Put the pieces of rabbit on a hot dish, and pour the gravy over them.

Rabbits may be *roasted* with stuffing and gravy. Serve with sauce made of liver and parsley chopped in melted butter, pepper and salt.

Rabbits may be stewed, or fried, and are very good baked in a pie.

## POULTRY, GAME, &c.

Half-grown poultry is not so good as the full-grown, when it is still young. Old poultry is always tough, especially geese. To discover whether poultry is young, observe if the skin is thin and, tender, the feet moist and limber, the eyes full and bright. The bill and feet of a young goose are smooth and yellow, of an old one they are red and hairy. When poultry is eaten on the same day it is killed, it is stringy and often tough.

In drawing poultry the gall should not be broken, or its bitterness affects the liver.

Before picking poultry it should be scalded in hot water. Before cooking it hold it before the blaze of a fire to singe off the hairs about the skin. The head, neck, and feet should be cut away, and the legs skewered in the body. A string bound round the body keeps it firm.

ROAST CHICKENS.—An hour is enough for common sized chickens to roast. A smart fire is better than a slow one; but they must be tended closely. Slices of bread, buttered, salted, and peppered, put into the stomach (not the crop) are excellent.

CHICKENS BOILED.—When they are drawn and trussed, lay the chickens in skim milk for about two hours. Then put them into cold water, cover them close, and set them over a slow fire, and skim them well. As soon as they have boiled slowly, take them from the fire, and let them remain in the water close covered for half an hour; then drain and serve with white sauce.

CURRIED.—Take the skin off of it, cut up a chicken, and roll each piece in curry powder and flour (mix together a spoonful of flour to half an ounce of curry) fry two or three sliced onions in butter; when of a light brown, put in the meat and fry them together till the meat becomes brown; then stew them together with a little water for two or three hours. More water may be added if too thick.

FRICASSEED.—The chickens are cut to pieces, and covered with warm water to draw out the blood. Then put into a stew-pan, with three-quarters of a pint of water, or veal broth, salt, pepper, flour, butter, mace, sweet herbs pounded and sifted; boil it half an hour. If it is too fat, skim it a little. Just before it is done, mix the yolk of two eggs with a gill of cream, stir it up till it is thick and smooth, squeeze in half a lemon. If you like onions, stew some slices with the other ingredients.

CHICKEN PIE.—Cover the bottom and sides of a deep dish with a thick paste. Having cut up your chickens, and seasoned them to your taste, put them in, and lay on the top several pieces of butter rolled in flour. Fill up the dish about two-thirds with cold water. Then lay on the top of the crust, and bake in a moderate oven.

CHICKEN SALAD.—Boil a chicken that weighs not more than a pound and a half. When very tender, take it up, cut it in small strips, and make the following sauce, and turn over it—boil four eggs three minutes—then take them out of the shells, mash and mix them with a couple of table-spoonfuls of olive oil, or melted butter, two thirds of a tumbler of vinegar, a tea-spoonful of mixed mustard, a tea-spoonful of salt, a little pepper, and essence of celery, if you have it—if not, it can be dispensed with. In making Chicken Salad, the dressing should not be put on till a few minutes before the salad is sent in; as by laying in it, the chicken and celery will become hard.

Ducks.—To roast a pair, tie the bodies firmly round with strings, (which should be wet or buttered to keep them from burning,) and put them on the spit before a clear brisk fire. Baste them first with a little salt and water, and then with their own gravy, dredging them lightly with flour at the last. They will generally be done in less than an hour. After boiling the livers, gizzards, and hearts, chop them, and put them into the gravy, having first skimmed it, and thickened it with a little browned flour.

Canvas-back ducks will generally be done enough in half an hour. Send currant jelly to table with them, and have heaters to place under the plates.

Other wild ducks and teal may be roasted in about half an hour. Before cooking soak them all night in salt and water, to draw out whatever fishy or sedgy taste they may happen to have, and which may otherwise render them uneatable. Then early in the morning, put them in fresh water, (without salt) changing it several times before you spit them.

What remains of a roasted wild duck, may be warmed the next day in heaters with currant jelly, when it is excellent.

Ducks may be hashed and stewed with a glass of port wine thrown into the gravy.

To Roast a Goose.—Chop a few sage-leaves and two onions very fine, mix them with a good lump of butter, a tea-spoonful of pepper, and two of salt; put it in the goose. Then spit it, lay it down, and dust it with flour; when it is thoroughly hot, baste it with nice lard. If it be a large one, it will require an hour and a half before a good clear fire. When it is done enough, dredge and baste it, pull out the spit, and pour in a little boiling water. It may be stuffed with bread or potatoes; and should be served with apple-sauce.

Goose Pie.—Bone a goose, season it well with pepper and mace, lay the meat in your dish, and place on the top of it eight ounces of good fresh butter; cover with a good crust, and bake it in a slow oven. There is no necessity for boning the goose, if inconvenient.

Turkeys.—A good sized turkey should be roasted two hours and a half, or three hours—very slowly at first. If you wish to make plain stuffing, pound a cracker, or crumble some bread very fine, chop some raw salt pork very fine, sift some sage, (and summer-savory, or sweet majoram, if you have them in the house, and fancy them,) and mould them altogether, seasoned with a little pepper. An egg worked in makes the stuffing cut better.

A turkey for *boiling* should be prepared in the same manner as one for roasting. If you wish to have it look white, tie it up in a cloth, unless you boil rice in the pot. If rice is used, put in two-thirds of a tea-cup. The most approved fashion is to send boiled turkey to table with oysters in their sauce in a small tureen.

Pigeons may be either *roasted, potted, stewed, or broiled.*

Potting is the best, and the least trouble. After they are thoroughly picked and cleaned, put a small slice of salt pork, and a little ball of stuffing, into the body of every pigeon. The stuffing should be made of one egg to one cracker, an equal quantity of suet or butter seasoned with sweet marjoram, or sage, if marjoram cannot be procured. Flour the pigeons well, lay them close together in the bottom of the pot, just cover them with water, throw in a bit of butter, and let them stew an hour and a quarter, if young; an hour and three quarters, if old. Some people turn off the liquor just before they are done, and brown the pigeons on the bottom of the pot; but this is very troublesome, as they are apt to break to pieces.

*Stewed* pigeons are cooked in nearly the same way, with the omission of the stuffing. Being dry meat, they require a good deal of butter.

To *roast* pigeons, put them on a little spit, and tie both ends close. Baste with butter. They will be done in fifteen or twenty minutes.

In making a *pigeon pie*, put inside of every bird a piece of butter and the yolk of a hard-boiled egg.

## WOODCOCK, SNIPE, &c.

To roast these birds, put them on a little spit, take a slice of wheaten bread, and toast it brown, then lay it in a dish under the birds; baste them with a little butter, and let the trale drop on the toast. When they are roasted, put the toast in the dish, lay the woodcocks on it, and have a quarter of a pint of gravy; pour it in a dish, and set it over a lamp or chafingdish for three minutes; and send them to table. Epicures say you should never take any thing out of a woodcock or snipe. The head of a woodcock is considered a great delicacy.

To roast *pheasants, partridges, quails,* and other small birds, pick and draw them immediately after they are brought in. If they are of a nature to be improved by it, lard them with small slips of the fat of bacon drawn through the flesh with a larding needle.

To roast *reed-birds* or *ortolans,* put into every bird an oyster, or a little butter mixed with some finely sifted bread crumbs. Dredge them with flour. Run a small skewer through them,

and tie them on the spit. Baste them with lard or with fresh butter. They will be done in about ten minutes. Reed-birds are very fine made into little dumplings with a thin crust of flour and butter, and boiled about twenty minutes. Each must be tied in a separate cloth.

## GRAVIES, SAUCES, &c.

Coarse pieces of lean beef or veal stewed with a little water, make an excellent sauce. For poultry or game use the giblets or trimmings. Gravy should be rich but not greasy. Salt is the only seasoning that should be used.

BROWN GRAVY WITHOUT MEAT.—Take of water and ale that is not bitter one pint each; of walnut pickle, mushroom pickle, and catsup, two table-spoonfuls each; two anchovies, two onions shred, some salt, two or three blades of mace, and some whole pepper; to the above ingredients add a quarter of a pound of butter, with a small portion of flour, having previously made it brown by stirring it till the froth sinks. Then boil the whole together for twenty minutes, strain it, and use it.

RICH SAUCE FOR FISH OR TURKEY.—Roll three-quarters of a pound of butter with a table-spoonful of flour, to which add a *small quantity* of water, and melt it; to this you must add half a pint of thick cream, one anchovy finely minced, but not washed; place the whole over the fire, and, as it boils, add two or three table-spoonfuls of soy. Pour it into the sauceboat, with the addition of salt and lemon.

In making this sauce, great care is requisite to keep it stirring, as it will otherwise curdle.

SAUCE FOR A FOWL.—Stew the neck and gizzard, with a small piece of lemon-peel, in about a cupful of water; then take the liver of the fowl, and bruise it with some of the liquor; melt a little good butter, and mix the liver and the gravy from the neck and gizzard gradually into it; then give it a boil up, and pour it into your dish.

SAUCE FOR FISH PIES.—Take a gill of vinegar, and the same quantity of white wine, oyster liquor, and catchup; boil these ingredients with two anchovies, and, when done, strain them, and pour them into the pie after it is baked.

NASTURTIAN SAUCE is eaten with boiled mutton. It is made

with the green seeds of nasturtians, pickled simply in cold vinegar. Cut about six ounces of butter into small bits, and put them into a small saucepan. Mix with a wine-glass of water sufficient flour to make a thick batter, pour it on the butter, and hold the saucepan over hot coals, shaking it quickly round, till the butter is melted. Let it just boil up, and then take it from the fire. Thicken it with the pickled nasturtians, and send it to table in a boat.

Oyster Sauce.—Set over the fire the liquor of the oysters, with the beards, with a blade of mace and some lemon-peel; when boiled, strain the liquor, and add the oysters, with some milk, and butter rubbed in flour. Set the whole over the fire again till it boils (observing to stir it all the time), and then serve it.

Lobster Sauce.—Beat the spawn in a mortar with three anchovies, pour on three spoonfuls of good gravy, and strain the whole into melted butter; then add the meat of the lobster, with a little lemon-juice, and give the whole one boil. The anchovies and gravy may be omitted, if inconvenient to procure them.

Cranberry Sauce.—Wash a quart of ripe cranberries, and put them into a pan with about a wine-glass full of water. Stew them slowly, and stir them frequently, particularly after they begin to burst. They require a great deal of stewing, and should be like a marmalade when done. Just before you take them from the fire, stir in a pound of brown sugar.

Celery Sauce.—Wash and bare a bunch of celery, cut it into pieces, and boil it gently until it is tender; add half a pint of cream, and a small piece of butter rolled in flour; now boil it gently. This is a good sauce for fowls of all kinds, either roasted or boiled.

Mint Sauce.—Take a large bunch of young green mint; if old the taste will be unpleasant. Wash it very clean. Pick all the leaves from the stalks. Chop the leaves very fine, and mix them with cold vinegar, and a large proportion of powdered sugar. There must be merely sufficient vinegar to moisten the mint well, but by no means enough to make the sauce liquid.

Mushroom Sauce.—Clean half a pint of young mushrooms, take off the skin by rubbing them with salt, lay them in a stewpan with a small quantity of salt, half a pint of cream, a little

mace and nutmeg; thicken the whole with butter and flour. Let them boil, and, to prevent curdling, they must be stirred till done. The above sauce is excellent for fowls and rabbits.

Apple Sauce.—Core and peel six large apples; then slice them thin, and put them in a jar, which place in a saucepan of water over a gentle fire. When done, pulp them; after which, add butter and brown sugar. This sauce is very excellent with goose and roast pork.

To Melt Butter Thick.—Barely moisten the bot om of your saucepan with water; cut your butter into slices, and lay it in the saucepan before the water you have put in becomes warm. As the butter melts, stir the pan one way frequently, and when it is melted let it boil up; it will then be smooth, thick, and fine. No flour must be used.

Egg-Balls.—Pound the yolks of as many hard eggs as will be wanting in a marble mortar, with a little flour and salt; add as much raw yolk of egg as will make this up into balls, and boil them before they are put into soups, or any other preparation.

## CATCHUPS.

Mushroom Catchup.—Take mushrooms that have been freshly gathered, pick them nicely and wipe them clean. Spread a layer of them at the bottom of a deep earthen pan, and then sprinkle them well with salt; then another layer of mushrooms, and another layer of salt, and so on alternately. Throw a folded cloth over the jar, and set it by the fire or in a very cool oven. Let it remain thus for twenty-four hours, and then mash them well with your hands. Next squeeze and strain them through a bag. To every quart of strained liquor add an ounce and a half of whole black pepper, and boil it slowly in a covered vessel for half an hour. Then add a quarter of an ounce of allspice, half an ounce of sliced ginger, a few cloves, and three or four blades of mace. Boil it with the spice fifteen minutes longer. When it is done, pour it carefully off from the sediment, and put it into small bottles, filling them to the top. Secure them well with corks dipped in melted rosin, and leather caps tied over them. The longer catchup is boiled, the better it will keep. The bottles should be quite small, as it soon spoils after being opened.

Tomato Catchup.—Gather the tomatoes on a dry day, and when quite ripe. Peel them, and cut them into quarters. Put

them into a large earthen pan, and mash and squeeze them till they are reduced to a pulp. Allowing half a pint of fine salt to a hundred tomatoes, put them into a preserving kettle, and boil them gently with the salt for two hours, stirring them frequently to prevent their burning. Then strain them through a fine sieve, pressing them with the back of a silver spoon. Season them to your taste. Put the Tomato again over the fire with the spices, and boil it slowly till very thick, stirring it frequently. When cold, put it up in small bottles, secure the corks well, and it will keep good a year or two.

Walnut Catchup.—Take six half-sieves of green walnut-shells, put them into a tub, mix them up well with common salt, (from two to three pounds,) let them stand for six days, frequently beating and mashing them; by this time the shells become soft and pulpy. Then by banking it up on one side of the tub, and at the same time by raising the tub on that side, the liquor will drain clear off to the other; then take that liquor out; the mashing and banking up may be repeated as often as liquor is found. The quantity will be about six quarts. When done let it be simmered in an iron boiler as long as any scum arises; then bruise a quarter of a pound of ginger, a quarter of a pound of allspice, two ounces of long pepper, two ounces of cloves, with the above ingredients; let it slowly boil for half an hour. When boiled, let an equal quantity of the spice go into each bottle; when corked, let the bottle be filled quite up; cork them tight, seal them over, and put them into a cool and dry place for one year before they are used.

## VEGETABLES.

Vegetables should be as fresh as it is practicable to get them. Wash them well, and cook till perfectly tender. Nothing is more unwholesome than vegetables which are undone.

Potatoes.—To boil potatoes, peel round a narrow strip in a ring, before putting them into the pot, to give them a chance to burst and become mealy. Do not let them stop boiling for an instant; and when they are done, turn the water off completely, and throw in a little salt, which will absorb the moisture remaining. Most potatoes will boil in the course of half an hour—new ones take less time. Sweet potatoes are better baked than boiled.

To make potatoe snow-balls, take boiled mealy potatoes, and press them tight in a strong cloth into the shape of balls.

POTATOES A LA MAITRE D'HOTEL.—Cold potatoes that have been boiled should be used for this purpose. Lay them in a frying pan with sufficient milk (or cream) to cover them, add a little butter, salt and chopped parsley, and fry them until the milk thickens. They will be sufficiently cooked in a quarter of an hour, and make an excellent dish for breakfast.

CABBAGES should be boiled an hour. They should first b well examined lest insects be lurking in the folds.

To dress CAULIFLOWERS, separate the green part, and cut the flower close at the bottom from the stalk; let it soak an hour in clear cold water, and then lay it in boiling milk and water, or water alone, observing to skim it well. When the flower or stalk feels tender, it is done enough, and should be instantly taken up. Drain it for a minute, and serve it up in a dish by itself, with plain melted butter in a sauce-tureen.

SPINACH.—Pick it clean, and wash it in five or six waters. Drain it, and put it in boiling water. Ten minutes is generally sufficient time to boil spinach. Be careful to remove the scum. When it is quite tender take it up, and drain and squeeze it well. Chop it fine, and put it into a sauce-pan with a piece of butter and a little pepper and salt. Set it on hot coals, and let it stew five minutes, stirring it all the time.

TURNIPS.—White turnips require about as much boiling as potatoes. When tender, take them up, peel and mash them—season them with a little salt and butter. Yellow turnips require about two hours boiling—if very large, split them in two. The tops of white turnips make a good salad.

BEETS.—Beets should not be cut or scraped before they are boiled, or the juice will run out, and make them insipid. In summer they will boil in an hour—in winter, it takes three hours to boil them tender. The tops in summer are good boiled for greens. Boiled beets cut in slices, and put in cold spiced vinegar for several days, are very nice.

PARSNIPS AND CARROTS.—Wash them, and split them in two—lay them in a stew pan, with the flat side down, turn on boiling water enough to cover them—boil them till tender, then take them up, and take off the skin, and butter them. Many cooks boil them whole, but it is not a good plan, as the outside gets done too much, before the inside is cooked sufficiently. Cold boiled parsnips are good cut in slices and fried brown.

ASPARAGUS.—Great attention is necessary to boil asparagus:

it must be carefully washed and cleaned, the horny part must be cut away, leaving only enough to take it up with the fingers. After the white horny part has been well scraped, cut them all off at one length, and tie them up in separate bundles; lay them in boiling water with a little salt. Boil them briskly, and they are done enough when tender. Dip a round of toasted bread in the liquor, and lay it in the dish; then pour some melted butter over the toast, and lay the asparagus on the toast entirely round the dish. Serve with melted butter in a sauce-tureen.

GREEN PEAS should be boiled from twenty minutes to sixty, according to their age. STRING BEANS the same. DANDELIONS half an hour, or three quarters, according to age. Dandelions are much improved by cultivation.

SWEET CORN.—Corn is much sweeter to be boiled on the cob. If made into sucatash, cut it from the cobs, and boil it with Lima beans, and a few slices of salt pork. It requires boiling from fifteen to thirty minutes, according to its age.

ONIONS.—It is a good plan to boil onions in milk and water; it diminishes the strong taste of that vegetable. It is an excellent way of serving up onions, to chop them after they are boiled, and put them in a stewpan, with a little milk, butter, salt, and pepper, and let them stew about fifteen minutes. This gives them a fine flavor, and they can be served up very hot.

TOMATOES.—If very ripe, will skin easily; if not, pour scalding water on them, and let them remain in it four or five minutes. Peel and put them into a stew-pan, with a table spoonful of water, if not very juicy; if so, no water will be required. Put in a little salt, and stew them for half an hour; then turn them into a deep dish with buttered toast. Another way of cooking them, which is considered very nice by epicures, is to put them in a deep dish, with fine bread crumbs, crackers pounded fine, a layer of each alternately; put small bits of butter, a little salt and pepper on each layer—some cooks add a little nutmeg and sugar. Have a layer of bread crumbs on the top. Bake it three quarters of an hour.

GUMBO.—Take an equal quantity of young tender ocra chopped fine, and ripe tomatoes skinned, an onion cut into slices, a small lump of butter, a little salt and pepper. Put the whole in a stew-pan, with a table-spoonful of water, and stew it till tender.

EGG-PLANT.—Do not pare your egg-plant, if it is to be fried,

which is the most approved mode of cooking it. Slice it about half an inch thick, and lay the slices an hour or two in salt and water to remove their strong taste, which to most persons is very unpleasant. Beat some yolk of egg; and in another dish grate a sufficiency of bread-crumbs. Have ready in a frying-pan some lard and butter mixed, and make it boil. Then dip each slice of egg-plant first in the egg, and then in the crumbs, till both sides are well covered; and fry them brown, taking care to have them done all through, as the least rawness renders them very unpalatable. The purple egg-plants are better than the white.

Salsify, or Oyster Plant.—Having scraped the salsify roots, and washed them in cold water, parboil them. Then take them out, drain them, cut them into large pieces and fry them in butter.

Salsify is frequently stewed slowly till quite tender, and then served up with melted butter. Or it may be first boiled, then grated, and made into cakes to be fried in butter. This plant is very good, cut up and fried in a thin batter.

Baked Beans.—Soak a quart of dried beans over night, in cold water; drain off the water in the morning, and stew for half an hour in a little water, put them in a deep dish, with one pound of salt pork, cut the rind in strips, and place in the centre of the dish. The pork should be sunk a little below the surface of the beans. Bake for three hours and a half. A lump of saleratus should be thrown in while the beans are boiling, and a pint of water be added when they are put into the bake-pan.

Lima Beans should be gathered young. Shell them, lay them in a pan of cold water, and then boil them about two hours, or till they are quite soft. Drain them well, and add to them some butter.

Squashes, or Cymbellins.—The green or summer squash is best when the outside is beginning to turn yellow, as it is then less watery and insipid than when younger. Wash them, cut them into pieces, and take out the seeds. Boil them about three quarters of an hour, or till quite tender. When done, drain and squeeze them well, till you have pressed out all the water; mash them with a little butter, pepper and salt.

Winter Squash.—This is fit to eat in August, and, in a dry warm place, can be kept well all winter. The color is a very bright yellow. Pare it, take out the seeds, cut it in pieces, and stew it slowly till quite soft, in a very little water. Afterwards

drain, squeeze, and press it well, and mash it with a very little butter, pepper, and salt.

MUSHROOMS.—The mushrooms proper to be used in cookery grow in the open pasture land, for those that grow near or under trees, are poisonous. The eatable mushrooms first appear very small, and of a round form, on a little stalk. They grow very rapidly, and the upper part and stalk are white. As they increase in size, the under part gradually opens, and shows a fringed fur of a very fine salmon color, which continues more or less till the mushroom has gained some size, and then turns to a dark brown. These marks should be attended to, and likewise whether the skin can be easily parted from the edge, and middle, and whether they have a pleasant smell. Those which are poisonous have a yellow skin, and the under part has not the clear flesh color of the real mushroom; besides which, they smell rank and disagreeable, and the fur is white or yellow.

In STEWING, if you wish to have the full taste of the mushroom only, after washing, trimming, and peeling them, put them into a stew-pan with a little salt and no water. Set them on coals, and stew them slowly till tender, adding nothing to them but a little butter rolled in flour, or else a little cream. Be sure to keep the pan well covered.

## RICE, MACARONI AND HOMINY.

SOUTHERN METHOD OF BOILING RICE.—Pick over the rice carefully, rince it well in cold water till it is faithfully cleansed; drain off the water, then put it in a pot of boiling water, with a little salt. Allow as much as a quart of water to a tea-cup of rice, as it absorbs the water very much while boiling. Boil it seventeen minutes; then turn the water off very close; set the pot over a few coals, and let it steam fifteen minutes with the lid of the pot off. The beauty of the rice boiled in this way, is, that each kernel stands out by itself, while it is quite tender.

MACARONI.—Put a piece of butter, half a pound of macaroni, and a little salt into hot water; boil them for three quarters of an hour, and then take it out and drain it well. Put it into another saucepan with butter and grated cheese; toss up the whole together, adding two or three spoonfuls of cream; and when done, put it on a dish, and serve it very hot.

MACARONI DRESSED SWEET.—Boil two ounces of macaroni in a pint of milk, with a bit of lemon-peel, and a good bit of cinnamon, till the pipes are swelled to their utmost size without breaking. Lay them on a custard-dish, and pour a custard over them hot. Serve cold.

HOMINY.—Wash the hominy very clean through three or four waters. Then put it into a pot, (allowing two quarts of water to one quart of hominy) and boil it slowly five hours. When done, take it up, and drain the liquid from it through a cullender. Put the hominy into a deep dish, and stir into it a small piece of fresh butter.

## VARIOUS MODES OF COOKING EGGS.

Unless an egg is perfectly fresh it is unfit for any purpose. You may try the freshness of eggs by putting them in a pan of cold water. Those that sink the soonest are the freshest. Eggs may be preserved a short time by putting them in a jar of salt or lime water with the small ends downwards. The salt should not afterwards be used. They may be preserved several months by greasing them all over with melted mutton suet and wedging them close together in a box of bran. The small ends always downwards.

TO BOIL EGGS.—If you wish them quite soft, put them into a sauce-pan of water that is boiling hard at the moment, and let them remain in it three minutes. In ten minutes' fast boiling they will be hard enough for salad.

POACHED EGGS.—The beauty of a poached egg is for the yolk to be seen blushing through the white, which should only be just sufficiently hardened, to form a transparent veil for the egg.

Have some boiling water in a tea-kettle; pass as much of it through a clean cloth as will half fill a stew-pan; break the egg into a cup, and when the water boils, remove the stew-pan from the stove, and gently slip the egg into it; it must stand till the white is set; then put it over a very moderate fire, and as soon as the water boils, the egg is ready; take it up with a slice, and neatly round off the ragged edges of the white; send them up on bread toasted on one side only, with or without butter.

EGGS AND BREAD.—Put half a handfull of bread crumbs into a sauce-pan, with a small quantity of cream, salt, pepper, and

nutmeg, and let it stand till the bread has imbibed all the cream; then break ten eggs into it, and having beaten them up together, fry it like an omelet.

OMELET.—Five or six eggs will make a good sized omelet; break them into a basin, and beat them well with a fork, and add a salt-spoonful of salt; have some parsley ready chopped; beat it well up with the eggs; then take four ounces of fresh butter, and break half of it into large bits, and put it into the omelet, and the other half into a very clean frying pan; when it is melted, pour in the omelet, and stir it with a spoon till it begins to set, then turn it up all round the edges, and when it is of a nice brown it is done; the safest way to take it out is to put a plate on the omelet, and turn the pan upside down; serve it on a hot dish; it should never be done till just wanted.

SCRAMBLED EGGS.—Beat seven or eight eggs quite light, and throw them into a clean frying-pan with a small quantity of butter, some salt and chopped parsley. Stir them carefully until they are well thickened, and turn them out on a hot dish, without permitting any portion of them to adhere to the frying-pan. This dish is excellent with a trimming of stewed tomatoes.

## PICKLES.

Kettles of block tin or lined with porcelain are the best for pickling. Iron discolors the acid, and the verdigris produced by the vinegar on brass, copper, or bell-metal, is extremely poisonous. If, after keeping the pickles any time, you discern any symptoms of their not keeping well, boil them over again with fresh vinegar and spice. The jars in which pickles are kept should always be full enough of vinegar to cover the pickles themselves. Vinegar for pickles should only boil five or six minutes.

TO PICKLE TOMATOES.—Take a peck of tomatoes, (the small round ones are the best for pickling,) and prick every one with a fork. Put them into a broad stone or earthen vessel, and sprinkle salt between every layer of tomatoes. Cover them, and let them remain three days in the salt. Then put them into vinegar and water mixed in equal quantities, half and half, and keep them in it twenty-four hours to draw out the saltness. There must be sufficient of the liquid to cover the tomatoes well.

To a peck of tomatoes allow a bottle of mustard, half an ounce

of cloves, and half an ounce of pepper, with a dozen onions sliced thin. Pack the tomatos in a stone jar, placing the spices and onions alternately withlthe layers of tomatoes. Put them in till the jar is two-thirds full. Then fill it up with strong cold vinegar, and stop it closely. The pickles will be fit to eat in a fortnight.

CUCUMBERS.—Gather those that are small and green, and of a quick growth. Turn boiling water on them as soon as picked. Let them remain in it four or five hours, then put them in cold vinegar, with alum and salt, in the proportion of a table-spoonful of the former and a tea-cup of the latter, to every gallon of vinegar. When you have done collecting the cucumbers for pickling, turn the vinegar from the cucumbers, scald and skim it till clear, then put in the pickles, let them scald without boiling, for a few minutes; then turn them while hot into the vessel you intend to keep them in. A few peppercorns improve the taste of the cucumbers. Another method of pickling cucumbers, which is good, is to put them in salt and water, as you pick them—changing the salt and water once in three or four days. When you have done collecting your cucumbers for peeling, take them out of the salt and water, turn on scalding hot vinegar, with alum, salt and peppercorns in it.

MANGOES.—Musk melons should be picked for mangoes, when they are green and hard. They should be cut open after they have been in salt water ten days, the inside scraped out clean, and filled with mustard-seed, allspice, horseradish, small onions, &c., and sewed up again. Scalding vinegar poured upon them.

TO PICKLE GREEN PEPPERS.—The bell pepper is the best for pickling, and should be gathered when quite young. Slit one side, and carefully take out the core, so as not to injure the shell of the pepper.—Then put them into boiling salt and water, changing the water every day for one week, and keeping them closely covered in a warm place near the fire. Stir them several times a day. They will first become yellow, and then green. When they are a fine green put them into a jar, and pour cold vinegar over them, adding a small piece of alum. They require no spice.

BUTTERNUTS AND WALNUTS.—The nuts for pickling should be gathered as early as July. When a pin will go through them easily, they are young enough to pickle. Soak them in salt and water a week—then drain it off. Rub them with a cloth, to get off the roughness. To a gallon of vinegar put a tea-cup of salt, a table-spoonful of powdered cloves and mace,

mixed together, half an ounce of allspice, and peppercorns. Boil the vinegar and spices, and turn it while hot on to the nuts. In the course of a week, scald the vinegar, and turn it back on them while hot. They will be fit for use in the course of a fortnight.

Barberries.—Have ready a jar of cold vinegar, and put into it ripe barberries in bunches. They make a pretty garnish for the edges of dishes.

Onions.—Peel and boil them in milk and water ten minutes. To a gallon of vinegar put half an ounce of cinnamon and mace, a quarter of an ounce of cloves, a small tea-cup of salt, and half an ounce of alum. Heat the vinegar, together with the spices, scalding hot, and turn it on to the onions, which should previously have the water and milk drained from them. Cover them tight till cold.

## PRESERVES, JELLIES, JAMS, &c.

Brass and metal kettles should never be used in the preparation of preserves. Iron ware lined with porcelain, or tin is much preferable, and not subject to the verdigris, which acids produce on the others. It is bad economy to use too little sugar in the preservation of fruit. When they once begin to spoil they can never again be rendered eatable. Jellies without sufficient sugar will not congeal. Preserves to look clear and handsome should be made with loaf sugar. Small jars are preferable to large ones in putting away preserves, as frequent exposure to the air is apt to spoil the fruit. After pouring the preserves into jars cut out several round pieces of paper, exactly made to fit the mouth of the jar, and after laying one or two of them over the fruit, pour upon it a tea-spoonful of good brandy, then cover the jar closely with bladder skin or some paper, (the former is preferable,) and tie it down in a manner which will entirely exclude the air. If the preserves candy after being kept a short time, the jar in which they are held should be placed in a kettle of water which may be permitted to boil from half to three quarters of an hour.

To Clarify Sugar.—To every three pounds of loaf sugar, allow the beaten white of one egg, and a pint and a half of water; break the sugar small, put it into a nicely-cleaned brass pan, and pour the water over it; let it stand sometime before it be put upon the fire; then add the beaten whites of the eggs; stir it till the sugar be entirely dissolved, and when it boils up,

pour in a quarter of a pint of cold water; let it boil up a second time; take it off the fire and let it settle for fifteen minutes; carefully take off all the scum; put it on the fire, and boil it till sufficiently thick, or if required, till candy high; in order to ascertain which, drop a little from a spoon into a small jar of cold water, and if it become quite hard, it is then sufficiently done.

To PRESERVE WATER MELON RIND AND CITRONS.—Pare off the green skin, cut the water melon rind into pieces. Weigh the pieces, and allow to each pound a pound and a half of loaf sugar. Line your kettle with green vine leaves, and put in the pieces without the sugar. A layer of vine leaves must cover each layer of melon rind. Pour in water to cover the whole, and place a thick cloth over the kettle. Simmer the fruit for two hours after scattering a few bits of alum amongst it. Spread the melon rind on a dish to cool. Melt the sugar, using a pint of water to a pound and a half of sugar, and mix with it some beaten white of egg. Boil and skim the sugar. When quite clear, put in the rind and let it boil two hours; take out the rind, boil up the syrup again and pour it over the rind, and let it remain all night. The next morning boil the syrup with lemon juice, allowing one lemon to a quart of syrup. When it is thick enough to hand in a drop from the point of a spoon, it is done. Put the rind in jars, and pour over it the syrup. It is not fit for use immediately.

*Citrons* may be preserved in the same manner, first paring off the outer skin, and cutting them into quarters. Also green limes.

APPLES.—Weigh equal quantities of good brown sugar and of apples; peel, core, and mince them small. Boil the sugar, allowing to every three pounds a pint of water; skim it well, and boil it pretty thick; then add the apples, the grated peel of one or two lemons, and two or three pieces of white ginger; boil till the apples fall, and look clear and yellow. This preserve will keep for years.

PINE APPLES.—Take those that are ripe, and perfectly fresh—pare off the rind, and cut the apples in slices an inch thick. Powder the same weight of white sugar as you have pine apples—lay the pine apples in a deep dish, and sprinkle part of the powdered sugar between each layer of apples. Reserve about half of the sugar. Let the apples remain till the succeeding day—then turn the syrup from them, and mix it with the reserved sugar, and half a pint of water, for three or four pounds of pine apple. Boil the syrup, take it from the fire, and when cool, put in the apples, simmer them gently till tender, let them remain in a deep dish for several days—they should be covered

up tight, and kept in a cool place. Whenever there is any appearance of fermentation, turn the syrup from them, scald it, and turn it back hot on to the pine apples. Keep them in glass or china jars, covered tight, and in a cool place.

APPLE JELLY.—Take apples, codlings or nonsuch, pare and cut them in slices, put them into a deep stewpan, with as much water as will cover them, boil them gently till they will mash, and then strain them through a jelly bag; to every pint of liquor add one pound of loaf sugar; boil it till it comes to the top for ten minutes, then pour it into a mould with or without sliced lemon peel. A quart only should be done at a time; the apples should be full grown but not too ripe. This jelly will keep, and make a pretty dish at any time.

CRAB APPLES.—Make a syrup, allowing the same weight of sugar as apples. Let it cool, then put in the apples, a few at once, so that they will not crowd, and break to pieces. Boil them till they begin to break, then take them out of the kettle. Boil the syrup in the course of three or four days, and turn it while hot on to the apples. This continue to do at intervals of two or three days, till the apples appear to be thoroughly preserved.

TO PRESERVE QUINCES.—Quinces if very ripe, are best preserved in the following manner: Pare and cut them in slices, an inch thick—take out the cores carefully so as to have the slices in the form of a ring. Allow a pound of nice white sugar for each pound of the fruit—dissolve it in cold water, having a quart of the latter to a pound of sugar, then put in the sliced quinces, and let them soak in it ten or twelve hours. Put them in a preserving kettle, and put it on a moderate fire—cover them over, and let the quinces boil gently—there should be more than enough syrup to cover the quinces. When a broom splinter will go through them easily, take them from the fire, and turn them out. In the course of a week, turn the syrup from them, and boil it down, so that there will be just enough to cover the fruit. When not very ripe, pare and cut the quinces either in rings or quarters, take out the cores and boil the quinces in fair water, till they begin to grow tender—take them up, and strain the water in which they are boiled—put in either brown or white sugar—add a little cold water. When lukewerm, put in the whites of eggs and clarify it—let it cool, then put in the quinces, and boil them slowly for half an hour. Keep them covered over while boiling, if you wish to have them of a light color. Turn them out into pots as soon as preserved, and set them away in a cool place. Look at them in the course of a week to see if they have fer-

mented—if so, turn the syrup from them, boil it, and turn it back while hot. The parings and cores of the quinces can be used for marmalade, with a few whole ones. Some people prefer to preserve the quinces with the cores in, but the syrup will not look clear. The following is a cheap method of preserving quinces, and answers very well for common use: Pare, halve, and take out the cores of the quinces, and boil the parings in new cider till soft. Strain the cider, and for five pounds of quinces put in a pound of brown sugar, a quart of molasses, the beaten white of an egg—clarify it, then put in the quinces. There should be rather more than enough cider to cover the quinces, as it wastes a good deal while the quinces are boiling. The peel of an orange cut in small pieces, and boiled with them, gives the quinces a fine flavor.

Quince Marmalade.—Gather the fruit when fully ripe, and of a fine yellow; pare, quarter and core it. Put the quinces into a saucepan with a little water, set them on the fire until they are quite soft; then take them out, and lay them on a sieve to drain; rub them through; and put to each pound of the strained quinces a pound of brown sugar. Set it on a few coals, and let it stew slowly, stirring it constantly. When it has stewed an hour, take a little of it out, let it get cold—if it then cuts smooth, it is sufficiently stewed.

Quince Jelly.—Halve the quinces, and take out the cores. Boil the quinces till very soft in clear water, mash them, and let them drain through a flannel bag, without squeezing them. Put to the quince liquor, when drained through the bag, white sugar in the proportion of a pound to a pint of liquor. Add the whites of eggs, and clarify it. When clear, boil it on a moderate fire, till it becomes a thick jelly. Fill glasses with the jelly, and cover them tight. The quince pulp that remains in the jelly-bag can be made into marmalade.

To Preserve Peaches, Apricots, Nectarines, and Plums.—Take large juicy ripe peaches; free stones are the best, as they have a finer flavor than the cling-stones, and are much more manageable, both to preserve and to eat. Pare them, and cut them in half, or in quarters, leaving out the stones, the half of which you must save. To every pound of the peaches allow a pound of loaf-sugar. Powder the sugar, and strew it among your peaches. Cover them and let them stand all night. Crack half the peach-stones, break them up, put them into a saucepan, and boil them slowly in as much water as will cover them. Then when the water is well flavoured with the peach-kernels, strain them out, and set the water aside. Take care not to use too much of the kernel water: a very little will

suffice. Put the peaches into a preserving kettle, and boil them in their juice over a quick fire, (adding the kernel-water,) and skimming them all the time. When they are quite clear, which should be in half an hour, take them off, and put them into a tureen. Boil the syrup five minutes longer, and pour it hot over the peaches. When they are cool, put them into glass jars, and tie them up with paper dipped in brandy laid next to them.

Apricots, nectarines, and large plums may be preserved in the same manner.

BRANDY PEACHES, PLUMS, &c.—Gather peaches before they are quite ripe, prick them with a large needle, and rub off the down with a piece of flannel. Cut a quill and pass it carefully round the stone to loosen it. Put them into a large preserving pan, with cold water rather more than enough to cover them, and let the water become gradually scalding hot. If the water does more than simmer very gently, or if the fire be fierce, the fruit will be likely to crack. When they are tender, lift them carefully out, and fold them up in flannel or a soft table cloth, in several folds. Have ready a quart, or more, as the peaches require, of the best white brandy, and dissolve ten ounces of powdered sugar in it. When the peaches are cool, put them into a glass jar, and pour the brandy and sugar over them. Cover with leather and a bladder. *Apricots* and *plums* in the same way.

GREEN GAGES.—Allow equal weights of sugar and gages. Make a syrup of white sugar, and just water enough to cover the plums. Boil the plums slowly in the syrup ten minutes—turn them into a dish, and let them remain four or five days, then boil them again, till the syrup appears to have entered the plums. Put them into a china jar, and in the course of a week turn the syrup from them, scald it, and turn it over them hot.

TO PRESERVE PEARS.—Take large fine juicy pears that are not perfectly ripe, and pare them smoothly and thin. Lay them in a pan of cold water. Make a thin syrup, allowing a quart of water to a pound of loaf sugar. Then put them into a tureen, and let them lie in the syrup for two days. After two days, drain the syrup from the pears, and add to it more sugar, in the proportion of a pound to each pint of the thin syrup. Stir in a very little beaten white of egg, not more than one white to three or four pounds of sugar, add some fresh lemon-peel pared thin, and set the syrup over a brisk fire. Boil it for ten minutes, and skim it well. Then add sufficient lemon-juice to flavor it, and put in the pears. Simmer them in the strong syrup till they are quite transparent. Cool and put them into glass

jars; and having kept the syrup warm over the fire while the pears were cooling, pour it over them.

If you wish to have them red, add a little cochineal to the strong syrup when you put in your pears.

PEAR MARMALADE.—Boil the pears with the skins on. When soft, rub them through a sieve, and put to each pound of pulp three-quarters of a pound of brown sugar. Stew it over a slow fire till it becomes a thick jelly. It should be stirred constantly.

BAKED PEARS.—Take half a dozen fine pears; peel, cut them in halves, and take out the cores; put them into a pan with half a pound of sugar, and some water. Set them in a moderate oven till tender, then put them on a slow fire to stew gently; add grated lemon-peel, and more sugar, if necessary. They will be sufficiently red.

RED CURRANT JELLY.—Strip the currants, put them in jars or pans, and bake them; strain off the juice through a sieve; having loaf sugar pounded and dried, in the proportion of one pound to one pint of juice, set the juice over the fire, and when *boiling*, throw in the sugar gradually, stirring the whole time; this must be done quickly, for by the time all the sugar is stirred in the juice will be ready to jelly, and if left too long over the fire, the jelly will become candied. Pour into small-sized jars. By this method, the jelly will be perfectly clear without skimming, which saves waste and trouble.

GOOSEBERRIES.—The tops and tails being removed from the gooseberries, allow an equal quantity of finely pounded loaf sugar, and put a layer of each alternately into a large deep jar; pour into it as much dripped currant juice, either red or white, as will dissolve the sugar, adding its weight in sugar; the following day put all into a preserving pan and boil it.

GOOSEBERRY FOOL.—Stand your fruit, mixed with Lisbon sugar, in a jar, on a stove, with a gill of water; when soft, pulp it through a colander; then have ready a sufficiency of milk and cream, or, in lieu of the latter, an egg, boiled together, but cold before used; sweeten it well, and stir in the fruit gradually. Apples may be done in the same manner.

GOOSEBERRY JAM.—Take what quantity you please of red, rough, ripe gooseberries; take half their quantity of lump sugar; break them well, and boil them together for half an hour or more, if necessary. Put it into pots, and cover with paper.

FROSTED FRUIT.—Take large ripe cherries, plums, apricots,

or grapes, and cut off half the stalk. Have ready in one dish some beaten white of egg, and in another some fine loaf-sugar, powdered and sifted. Dip the fruit first into the white of egg, and then roll it one by one in the powdered sugar. Lay a sheet of white paper on the bottom of a reversed sieve, set it on a stove or in some other warm place, and spread the fruit on the paper till the icing is hardened.

BLACK CURRANT JELLY.—This jelly may be made in the same manner as red, but brown sugar can be used. Black currant jelly is very efficacious in curing sore throats, hoarseness, and oppression of the chest.

GRAPE JELLY.—Take out the stones, mash the grapes with your hands, (they must be ripe,) then squeeze them through a cloth to extract all the juice from them, and boil and finish the same as currant jelly. Use half a pound of sugar to each pound of fruit.

CRANBERRY JELLY.—Make a very strong isinglass jelly. When cold, mix it with a double quantity of cranberry juice pressed, sweeten it, and boil it up; then strain it into a shape. The sugar must be good lump, or the jelly will not be clear.

TO PRESERVE RASPBERRIES, STRAWBERRIES, AND BLACKBERRIES WHOLE.—Take a quantity of ripe raspberries, and set aside the half, selecting for that purpose the largest and firmest. Then put the remainder into your preserving pan, mash them, and set them over the fire. As soon as they have come to a boil, take them out, let them cool, and then squeeze them through a bag.

While they are cooling, prepare your sugar, which must be fine loaf. Allow a pound of sugar to every quart of whole raspberries. Having washed the kettle clean, put the sugar into it, allowing half a pint of cold water to two pounds of sugar. When it has melted in the water put it on the fire, and boil it till the scum ceases to rise, and it is a thick syrup, taking care to skim it well; then put in the whole raspberries, and boil them rapidly a few minutes, but not long enough to cause them to burst; take them out with a skimmer full of holes, and spread them on a large dish to cool; then mix with the syrup the juice of those you boiled first, and let it boil about ten or fifteen minutes. Lastly, put in the whole fruit, and give it one more boil, seeing that it does not break.

Put it warm into glass jars or tumblers, and when quite cold cover it closely with paper dipped in brandy, tying another paper tightly over it.

Strawberries may be done in the same manner; blackberries also.

Raspberry Jelly.—Take two-thirds of raspberries, and one-third red currants; pick them, press the juice through a sieve into a pan, cover, and place in a cellar, or any other cool place for three days; at the end of that time, raise the thick skin formed at the top and pour the juice into another, weigh it, and put it, with half the quantity of sugar, into a preserving pan, and set it on the fire; a great deal of scum will rise at first, which must all be taken off; leave it on the fire for an hour; then pour a few drops on a cold plate; if it cools of the proper consistency for jellies, take it from the fire, and whilst hot pour it into pots. Let the jelly be quite cold before the pots are covered.

Raspberry Jam.—Take four parts of raspberries and one part of red currant juice, boil it for fifteen or twenty minutes with an equal weight of sugar. Skim off the dross as it rises.

*Or*, use raspberries alone, and no juice.

Apple Compote.—Take large, ripe, pippin apples. Pare, core and weigh them, and to each pound allow a pound of fine loaf sugar and two lemons. Parboil the apples, and then set them out to cool. Pare off very nicely with a penknife the yellow rind of the lemons, taking care not to break it; and then with scissors trim the edges to an even width all along. Put the lemon rind to boil in a little saucepan by itself, till it becomes tender, and then set it to cool. Allow half a pint of water to each pound of sugar; and when it is melted, set it on the fire in the preserving kettle, put in the apples, and boil them slowly till they are clear and tender all through, but not till they break; skimming the syrup carefully. After you have taken out the apples, add the lemon-juice, put in the lemon peel, and boil it till quite transparent. When the whole is cold, put the apples with the syrup into glass dishes, and dispose the wreaths of lemon-peel fancifully about them.

Black Butter.—This is a very nice preserve to spread on bread for children, and much healthier in the winter than salt butter. Take any kind of berries, currants, or cherries—(the latter must be stoned)—to every pound of fruit allow half a pound of sugar, and boil it till it is reduced one fourth.

## PASTRY, PUDDINGS, AND OTHER DAINTIES.

Pastry should always be prepared in a cool place, as the heat renders it heavy. The butter should be thoroughly washed in cold water to abstract the salt. Paste should be baked in a close oven where no air can reach it. The best rolling pins are straight with long handles. Pastry is always better fresh than after being kept a day or two.

For a good common *pie-crust* allow half a pound of shortening to a pound of flour. If liked quite short, allow three-quarters of a pound of shortening to a pound of the flour. Pie crust looks the nicest made entirely of lard, but it does not taste so good as it does to have some butter used in making it. In winter, beef shortening, mixed with butter, makes good plain pie crust. Rub half of the shortening with two-thirds of the flour—to each pound of flour put a tea-spoonful of salt. When the shortening is thoroughly mixed with the flour, add just sufficient cold water to render it moist enough to roll out easily. Divide the crust into two equal portions—lay one of them one side for the upper crust, take the other, roll it out quite thin, flouring your rolling-board and pin, so that the crust will not stick to them, and line your pie plates, which should be previously buttered—fill your plates with your fruit, then roll out the upper crust as thin as possible, spread on the reserved shortening, sprinkle over the flour, roll it up, and cut it into as many pieces as you have pies to cover. Roll each one out about half an inch thick, and cover the pies—trim the edges off neatly with a knife, and press the crust down round the edge of the plate with a jagging iron, so that the juices of the fruit may not run out while baking. Pastry, to be nice, should be baked in a quick oven. In cold weather it is necessary to warm the shortening before using it for pie crust, but it must not be melted, or the crust will not be flaky.

PUFF PASTE, OR CONFECTIONER'S PASTRY.—Weigh out a pound and a quarter of sifted flour, and a pound of butter. Rub about one-third of the butter with two-thirds of the flour, a tea-spoonful of salt. When the butter is thoroughly mixed with the flour, add one beaten egg, and cold water to moisten it sufficiently to roll out. Sprinkle part of the reserved flour on a board, cut the butter into small pieces, and roll them out as thin as possible. In order to do so, it will be necessary to rub a great deal of the flour on the moulding board and rolling-pin. Lay the butter, as fast as rolled out, on to a floured plate, each piece by itself—roll out the pastry as thin as it can be rolled, cover it with the rolled butter, sprinkle on part of the reserved flour, and roll the crust

up. Continue to roll out the crust, and put on the reserved butter and flour, till the whole is used. Roll it out lightly, about half an inch thick, for the upper crust, or rim to your pies—plain pie crust should be used for the under crust to the pies. Puff pastry, to be nice, should be baked in a quick oven till of a light brown color. If it browns before the fruit in the pie is sufficiently baked, cover it with thick papet.

RHUBARB PIES.—Take the tender stalks of the rhubarb, strip off the skin, and cut the stalks into thin slices. Line deep plates with pie crust, then put in the rhubarb, with a thick layer of sugar to each layer of rhubarb—a little grated lemon peel improves the pie. Cover the pies with a crust—press it down tight round the edge of the plate, and prick the crust with a fork, so that the crust will not burst while baking, and let out the jtices of the pie. Rhubarb pies should be baked about an hour, in a slow oven—it will not do to bake them quick. Some cooks stew the rhubarb before making it into pies, but it is not so good as when used without stewing.

PUMPKIN PIE.—Halve the pumpkin, take out the seeds—rinse the pumpkin, and cut it into small strips—stew them over a moderate fire, in just sufficient water to prevent their burning to the bottom of the pot. When stewed soft, turn off the water, and let the pumpkin steam, over a slow fire, for fifteen or twenty minutes, taking care that it does not burn. Take it from the fire, and strain it when cool, through a sieve. If you wish to have the pies very rich, put to a quart of the stewed pumpkin two quarts of milk, and twelve eggs. If you like them plain, put to a quart of the pumpkin one quart of milk, and three eggs. The thicker the pie is of the pumpkin, the less will be the number of eggs required for them. One egg, with a table-spoonful of flour, will answer for a quart of of the pumpkin, if very little milk is used. Sweeten the pumpkin with sugar, and very little molasses—the sugar and eggs should be beaten together. Ginger, grated lemon rind or nutmeg, is good spice for the pies. Pumpkin pies require a very hot oven.

POTATOE PIE.—Boil Carolina or mealy Irish potatoes until they are quite soft. When peeled, mash and strain them. To a quarter of a pound of potatoes, put a quart of milk, three table-spoonfuls of melted butter, four beaten eggs, a wine glass of wine—add sugar and nutmeg to the taste.

PEACH PIE.—Take mellow juicy peaches—wash and put them in a deep pie plate, lined with pie crust. Sprinkle a thick layer of sugar on each layer of peaches, put in about a table spoonful of water, and sprinkle a little flour over the top—co-

ver it with a thick crust, and bake the pie from fifty to sixty minutes.

Cocoanut Pie.—Cut off the brown part of the cocoanut, grate the white part, and mix it with milk, and set it on the fire and let it boil slowly eight or ten minutes. To a pound of the grated cocoanut allow a quart of milk, eight eggs, four table spoonfuls of sifted white sugar, a glass of wine, a small cracker, pounded fine, two spoonfuls of melted butter, and half a nutmeg. The eggs and sugar should be beaten together to a froth, then the wine stirred in. Put them into the milk and cocoanut, which should be first allowed to get quite cool—add the cracker and nutmeg—turn the whole into deep pie plates, with a lining and rim of puff paste. Bake them as soon as turned into the plates.

A Plain Custard Pie.—Boil a quart of milk with half a dozen peach leaves, or the rind of a lemon. When they have flavored the milk, strain it, and set it where it will boil. Mix a table-spoonful of flour, smoothly, with a couple of table-spoonfuls of milk, and stir it into the boiling milk. Let it boil a minute, stirring it constantly—take it from the fire, and when cool, put in three beaten eggs—sweeten it to the taste, turn it into deep pie plates, and bake the pies directly in a quick oven.

Apple Dumplings.—Pare and scoop out the core of six large baking apples, put part of a clove, and a little grated lemon peel, inside of each, and enclose them in pieces of puff paste; boil them in nets for the purpose, or bits of linen, for an hour. Before serving, cut off a small bit from the top of each, and put in a tea-spoonful of sugar, and a bit of fresh butter; replace the bit of paste, and strew over them pounded loaf sugar.

Batter Pudding.—Into a pint and a half of sifted flour stir gradually, so that it may not be lumpy, a quart of milk. Beat seven eggs, and put in, together with a couple of table-spoonfuls of melted butter, and a couple of tea-spoonfuls of salt. Grate in half of a nutmeg—add, if you want the pudding very rich, half a pound of raisins. They should not be put into a baked pudding till it has been cooking long enough to thicken, so that the raisins will not sink to the bottom of it. A pudding made in this manner is good either baked or boiled. It takes two hours to boil, and an hour and a quarter to bake it. When boiled, the bag should not be more than two-thirds full, as flour puddings swell very much. It should be put into boiling water, and kept boiling constantly. If the water boils away, so as to leave any part of the bag uncovered, more boiling water should be added. When the pudding has boiled eight or nine minutes,

the bag should be turned over, otherwise the pudding will be heavy. Flour puddings should be eaten as soon as cooked, as they fall directly. Serve them up with rich sauce.

A PLAIN RICE PUDDING.—Pick and wash a pint of rice, and boil it soft. Then drain off the water, and let the rice dry and get cold. Afterwards mix with it two ounces of butter, and four ounces of sugar, and stir it into a quart of rich milk. Beat four or five eggs very light, and add them gradually to the mixture. Stir in a little nutmeg or cinnamon, according to taste. Bake it an hour in a deep dish.

RICE MILK.—Pick and wash half a pint of rice, and boil it in a quart of water till it is quite soft. Then drain it, and mix it with a quart of rich milk. You may add half a pound of whole raisins. Set it over hot coals, and stir it frequently till it boils. When it boils hard, stir in alternately two beaten eggs, and four large table-spoonfuls of brown sugar. Let it continue boiling five minutes longer; then take it off, and send it to table hot. If you put in raisins you must let it boil till they are quite soft.

THE BEST MINCE-MEAT FOR PIES.—Take a large fresh tongue, rub it with a mixture, in equal proportions, of salt, brown sugar, and powdered cloves. Cover it, and let it lie two days, or at least twenty-four hours. Then boil it two hours, and when it is cold, skin it, and mince it very fine. Chop also three pounds of beef suet, six pounds of sultana raisins, and six pounds of the best pippin apples that have been previously pared and cored. Add three pounds of currants, picked, washed and dried; two large table-spoonfuls of powdered cinnamon; the juice and grated rinds of four large lemons; one pound of sweet almonds, one ounce of bitter almonds, blanched and pounded in a mortar with half a pint of rose water; also four powdered nutmegs; two dozen beaten cloves; and a dozen blades of mace powdered. Add a pound of powdered white sugar, and a pound of citron cut into slips. Mix all together, and moisten it with a quart of Madeira, and a pint of brandy. Put it up closely in a stone jar with brandy paper: and when you take any out, add some more sugar and brandy.

Bake this mince-meat in puff paste. You may reserve the citron to put in when you make the pies. Do not cut the slips too small, or the taste will be almost imperceptible.

ENGLISH PLUM PUDDING.—Soak three-quarters of a pound of crackers in two quarts of milk—they should be broken in small pieces. When they have soaked soft, put in a quarter of a pound of melted butter, the same weight of rolled sugar, half a pint of wheat flour, a wine glass of wine, and a grated nut-

meg. Beat ten eggs to a froth, and stir them into the milk. Add half a pound of seeded raisins, the same weight of Zante currants, and a quarter of a pound of citron, cut in small strips. Bake or boil it a couple of hours.

BIRD'S NEST PUDDING.—If you wish to make what is called "bird's nest puddings," prepare your custard,—take eight or ten pleasant apples, pare them, dig out the core, but leave them whole, set them in a pudding dish, pour your custard over them, and bake them about thirty minutes.

ARROW ROOT PUDDING.—Take four tea-cupfuls of arrow root, and dissolve it in a pint of cold milk. Then boil another pint of milk with some broken cinnamon, and a few bitter almonds or peach-leaves. When done, strain it hot over the dissolved arrow root; stir it to a thick smooth batter, and set it away to get cold. Next, beat six eggs very light, and stir them into the batter, alternately with a quarter of a pound of powdered white sugar. Add a grated nutmeg, and some fresh lemon-peel grated. Put the mixture into a buttered dish, and bake it an hour. When cold, cut some slices of preserved quince or peach, and arrange them handsomely all over the top of the pudding; or ornament it with strawberries or raspberries preserved whole.

ORANGE PUDDING.—Grate the yellow part of the rind and squeeze the juice of two large smooth deep-colored oranges. Stir together to a cream, half a pound of butter, and half a pound of powdered white sugar, and add a wine-glass of mixed wine and brandy. Beat very light six eggs, and stir them gradually into the mixture. Put it into a buttered dish with a broad edge, round which lay a border of puff paste neatly notched. Bake it half an hour, and when cool grate white sugar over it.

You may add to the mixture a Naples biscuit or two finger biscuits, grated.

LEMON PUDDING.—May be made precisely in the same manner as the above; substituting lemons for oranges.

QUINCE PUDDING.—Take six large ripe quinces; pare them and cut out all the blemishes. Then scrape them to a pulp and mix the pulp with half a pint of cream, and half a pound of powdered sugar, stir them together very hard. Beat the yolks of seven eggs, (omitting all the whites except two,) and stir them gradually into the mixture, adding two wine glasses of rose water. Stir the whole well together, and bake it in a buttered dish three quarters of an hour. Grate sugar over it when cold.

SAGO PUDDING.—Pick, wash, and dry half a pound of currants; and put in such spices as best suit the taste of those who are to eat it. Have ready six table-spoonfuls of sago, picked clean, and soaked for two hours in cold water. Boil the sago in a quart of milk till quite soft. Then stir alternately into the milk, a quarter of a pound of butter, and six ounces of powdered sugar, and set it away to cool. Beat eight eggs, and when they are quite light, stir them gradually into the milk, sago, &c. Add the spice, and lastly the currants; having dredged them well with flour to prevent their sinking. Stir the whole very hard, put it into a buttered dish, and bake it three quarters of an hour. It may be eaten cold.

TAPIOCA PUDDING.—To a quart of warm milk put eight table-spoonfuls of melted butter, four beaten eggs, and cinnamon or mace to the taste. Mix four table-spoonfuls of white powdered sugar and a wine glass of wine, and stir it into the rest of the ingredients. Turn the whole into a pudding dish that has a lining of pastry, and bake it immediately.

INDIAN PUDDING.—Cut up a quarter of a pound of butter in a pint of molasses, and warm them together till the butter is melted. Boil a quart of milk; and while scalding hot, pour it slowly over a pint of sifted Indian meal, and stir in the molasses and butter. Cover it and let it steep for an hour. Then take off the cover, and set the mixture to cool. When it is cold, beat six eggs, and stir them gradually into it; add a table-spoonful of mixed cinnamon and nutmeg; and the grated peel of a lemon. Stir the whole very hard; put it into a buttered dish, and bake it two hours. Serve it up hot, and eat it with wine sauce, or with butter and molasses.

A BAKED BREAD PUDDING.—Take a stale loaf; cut off all the crust, and grate or rub the crumb as fine as possible. Boil a quart of rich milk, and pour it hot over the bread; then stir in a quarter of a pound of butter, and the same quantity of sugar, a glass of wine and brandy mixed, or a glass of rose water. Or you may omit the liquor and substitute the grated peel of a large lemon. Add a table-spoonful of mixed cinnamon and nutmeg powdered. Stir the whole very well, cover it, and set it away for half an hour. Then let it cool. Beat seven or eight eggs very light, and stir them gradually into the mixture after it is cold. Then butter a deep dish, and bake the pudding an hour.

PLAIN FRITTERS.—Stir a quart of milk gradually into a quart of flour—put in a tea-spoonful of salt, and seven beaten eggs. Drop them by the large spoonful into hot lard, and fry them

till a very light brown color. They are the lightest fried in a great deal of fat, but less greasy if fried in just fat enough to keep them from sticking to the frying pan. Serve them up with liquid pudding sauce.

APPLE FRITTERS.—Take four or five tart, mellow apples, pare and cut them in slices, and soak them in sweetened lemon juice. Make a batter of a quart of milk, a quart of flour, eight eggs—grate in the rind of two lemons, and the juice and apples. Drop the batter by the spoonful into hot lard, taking care to have a slice of apple in each fritter.

CREAM FRITTERS.—Mix a pint and a half of wheat flour with a pint of milk—beat six eggs to a froth, and stir them into the flour—grate in half a nutmeg, then add a pint of cream, a couple of tea-spoonfuls of salt. Stir the whole just long enough to have the cream get well mixed in, then fry the mixture in small cakes.

APPLE CUSTARDS.—Take half a dozen tart mellow apples—pare and quarter them, and take out the cores. Put them in a pan, with half a tea-cup of water—set them on a few coals. When they begin to grow soft, turn them into a pudding dish, sprinkle sugar on them. Beat eight eggs with rolled brown sugar—mix them with three pints of milk, grate in half a nutmeg, and turn the whole over the apples. Bake the custard between twenty and thirty minutes.

PLAIN CUSTARD.—Take a quart of cream or new milk, a stick of cinnamon, four bay leaves, and some mace; boil them all together; then well beat up twelve eggs, sweeten them, and put them into a pan; bake or boil them, stirring them all one way, till they are of a proper thickness; boil your spice and leaves first, and when the milk is cold mix your eggs and boil it; you may leave out the spice, and only use the bay leaves, or in the room of that four or five bitter almonds.

CUSTARD PUDDING.—Mix a pint of cream with six eggs, well beaten, two spoonfuls of flour, half a nutmeg grated, and salt and sugar to your taste; butter a cloth, and pour in your batter; tie it up, put it into a saucepan of boiling water, and let it boil for an hour and a half. Serve with melted butter for sauce.

PANCAKES.—Make a good batter in the usual way, with eggs, milk, and flour; pour this into a pan, so that it lays very thin; let your lard, or whatever else you fry them in, be quite hot. When one side is done, toss it up lightly to turn it. Serve with lemon and sugar.

RICE PANCAKES.—Boil half a pound of rice in a small quantity of water, until quite a jelly; as soon as it is cold, mix it with a pint of cream, eight eggs, a little salt and nutmeg; make eight ounces of butter just warm, and stir in with the rest, adding to the whole as much butter as will make the batter thick enough. They must be fried in as small a quantity of lard as possible.

GOOSEBERRY OR APPLE TRIFLE.—Scald a sufficient quantity of fruit, and pulp it through a sieve, add sugar agreeable to your taste, make a thick layer of this at the bottom of your dish; mix a pint of milk, a pint of cream, and the yolks of two eggs, scald it over the fire, observing to stir it; add a small quantity of sugar, and let it get cold. Then lay it over the apples or gooseberries with a spoon, and put on the whole a whip made the day before.

If you use apples, add the rind of a lemon grated.

BLANC MANGE.—To one ounce of pickled isinglass, put a pint of water, boil it till the isinglass is melted, with a bit of cinnamon; put to it three-quarters of a pint of cream, two ounces of sweet almonds, six bitter ones, blanched and beaten, a bit of lemon peel, sweeten it, stir it over the fire, let it boil, strain and let it cool, squeeze in the juice of a lemon, and put into moulds; garnish to your fancy.

CALF'S FEET BLANC MANGE.—Boil four or five quarts of water, without any salt. When the liquor is reduced to one quart, strain and mix it with one quart of milk, several sticks of cinnamon, or a vanilla bean. Boil the whole ten minutes, sweeten it to the taste with white sugar, strain it, and fill your moulds with it.

A FLOATING ISLAND.—Take a pint of thick cream, sweeten with *fine* sugar, grate in the peel of one lemon, and add a gill of sweet white wine; whisk it well till you have raised a good froth; then pour a pint of thick cream into a china dish, take one French roll, slice it thin, and lay it over the cream as lightly as possible; then a layer of clear calves' feet jelly, or currant jelly; then whip up your cream, and lay on the froth as high as you can, and what remains pour into the bottom of the dish. Garnish the rim with sweetmeats.

RICE JELLY.—Half a pound of Carolina rice; three pints and a half of water. Put it on cold; *boil* it one hour. Beat it through a sieve; when cold it will be a firm jelly, which, when warmed up in milk, is a nutritious and very agreeable food. Add one pint of milk to the pulp which remains in the sieve,

boil it for a short time, stirring constantly to prevent burning; then strain as before, and if eaten at once it resembles thick milk; if allowed to get cold, it becomes jelly as the former.

SNOW CREAM.—Beat the whites of four eggs to a stiff froth—then stir in two table-spoonfuls of powdered white sugar, a table-spoonful of sweet wine, a tea-spoonful of rosewater. Beat the whole together, then add a pint of thick cream. This is a nice accompaniment to a dessert of sweetmeats.

LEMON CREAM.—Beat well together a quart of thick cream and the yolks of eight eggs. Then gradually beat in half a pound of powdered loaf-sugar, and the grated rind of three large lemons. Put the mixture into a porcelain skillet, and set it on hot coals till it comes to a boil; then take it off, and stir it till nearly cold. Squeeze the juice of the lemons into a bowl; pour the cream upon it, and continue to stir it till quite cold. You may serve it up in a glass bowl, in glass cups, or in jelly glasses. Eat it with tarts or sweetmeats.

ORANGE CREAM.—Beat very light six eggs, omitting the whites of two. Have ready a pint of orange juice, and stir it gradually into the beaten egg, alternately with a pound of powdered loaf-sugar. Put into a porcelain skillet the yellow rind of one orange, pared very thin; pour the mixture upon it, and set it over a slow fire. Simmer it steadily, stirring it all the time; but when nearly ready to boil, take it off, remove the orange-peel, and put the mixture into glasses to get cold.

CALF'S FEET JELLY.—Take the fat and bones from eight feet, and soak them in water for three or four hours; then boil them in six quarts of water, skimming often; when reduced to a third, strain and set it by to cool; when cold, take every particle of fat from the top, and remove whatever may have settled at the bottom. Dissolve it in an earthen pan, adding to it two quarts of white wine, mace, cinnamon, and ginger, or not, as you please. Beat up the whites of twelve eggs with three pounds of fine sugar, mix these with the jelly, boil it gently, adding the juice of two lemons, and then strain it for use.

SYLLABUB, OR WHIPPED CREAM.—Pare off very thin the yellow rind of four large lemons, and lay it in the bottom of a deep dish. Squeeze the juice of the lemons into a large bowl containing a pint of white wine, and sweeten it with half a pound of powdered loaf-sugar. Then, by degrees, mix in a quart of cream. Pour the whole into the dish in which you have laid the lemon-peel, and let the mixtures stand untouched for three hours. Then beat it with rods to a stiff froth, (first taking out

the lemon-peel,) and having put into each of your glasses a table-spoonful or more of fruit jelly, heap the syllabub upon it so as to stand up high at the top. This syllabub, if it can be kept in a cold place, may be made the day before you want to use it.

APPLE CHARLOTTE.—Cut a sufficient number of thin slices of white bread to cover the bottom and line the sides of a baking-dish, first rubbing it thickly with butter. Put thin slices of apples into the dish in layers, till the dish is full, strewing sugar and bits of butter between. In the meantime, soak as many thin slices of bread as will cover the whole, in warm milk; over which place a plate, and a weight, to keep the bread close upon the apples; let it bake slowly for three hours. For a middling sized dish, you should use half a pound of butter for the whole.

ICE CREAMS.—Split into pieces a vanilla bean, and boil it in a very little milk till the flavour is well extracted; then strain it. Mix two table-spoonfuls of arrow-root powder, or the same quantity of fine powdered starch, with just sufficient cold milk to make it a thin paste; rubbing it till quite smooth. Boil together a pint of cream and a pint of rich milk; and while boiling stir in the preparation of arrow-root, and the milk in which the vanilla has been boiled. When it has boiled hard, take it off, stir in half a pound of powdered loaf-sugar, and let it come to a boil again. Then strain it, and put it into a freezer placed in a tub that has a hole in the bottom to let out the water; and surround the freezer on all sides with ice broken finely, and mixed with coarse salt. Beat the cream hard for half an hour. Then let it rest, occasionally taking off the cover, and scraping down with a long spoon the cream that sticks to the sides. When it is well frozen, transfer it to a mould; surround it with fresh salt and ice, and then freeze it over again. If you wish to flavour it with lemon instead of vanilla, take a large lump of sugar before you powder it, and rub it on the outside of a large lemon till the yellow is all rubbed off upon the sugar. Then, when the sugar is all powdered, mix with it the juice. Do the same for orange.

For strawberry ice cream, mix with the powdered sugar the juice of a quart of ripe strawberries squeezed through a linen bag.

PINE-APPLE ICE CREAM.—To each quart of cream allow a large ripe pine-apple, and a pound of powdered loaf sugar. Pare the pine-apple, slice it very thin, and mince it small. Lay it in a deep dish and strew the sugar among it. Cover the dish, and let the pine-apple lie in the sugar for two or three hours. Then strain it through a sieve, mashing and pressing out all the

juice. Stir the juice gradually into the cream, beating it hard. Put it into the freezer, and let it be twice frozen before it is served up.

Omelette Soufflee.—Break eight eggs; separate the whites from the yolks, and strain them. Put the whites into one pan, and the yolks into another, and beat them separately with rods until the yolks are very thick and smooth, and the whites a stiff froth that will stand alone. Then add gradually to the yolks three quarters of a pound of finest powdered loaf sugar, and orange flower water, or lemon juice, to your taste. Next, stir the whites lightly into the yolks. Butter a deep pan or dish (that has been previously heated), and pour the mixture rapidly into it. Set it in a Dutch oven with coals under it, and on the top, and bake it five minutes. If properly beaten and mixed, and carefully baked, it will rise very high. Send it immediately to table, or it will fall and flatten.

Do not begin to make an omelette soufflee till the company at table have commenced their dinner, that it may be ready to serve up just in time, immediately on the removal of the meats. The whole must be accomplished as quickly as possible, and it must be cut and sent round directly that it is brought to table.

An omelette soufflee is a very nice and delicate thing when properly managed; but if flat and heavy, it should not be brought to table.

Hasty Pudding.—Boil water, a quart, three pints, or two quarts, according to the size of your family; sift your meal, stir five or six spoonfuls of it thoroughly into a bowl of water; when the water in the kettle boils, pour into it the contents of the bowl; stir it well and let it boil up thick; put in salt to suit your own taste, then stand over the kettle, and sprinkle in meal, handful after handful, stirring it very thoroughly all the time, and letting it boil between whiles. When it is so thick that you stir it with difficulty, it is about right. It takes about half an hour's cooking. Eat it with milk or molasses. Either Indian meal or rye meal may be used. If the system is in a restricted state, nothing can be better than *rye* hasty pudding and *West India* molasses. This diet would save many a one the horrors of dyspepsia.

Rhubarb Stalks, or Persian Apple.—Rhubarb stalks or the Persian apple is the earliest ingredient for pies, which the spring offers. The skin should be carefully stripped, and the stalks cut into small bits, and stewed very tender. These are dear pies, for they take an enormous quantity of sugar. Seasoned like apple pies. Gooseberries, currants, &c., are stewed,

sweetened and seasoned like apple pies, in proportions suited to the sweetness of the fruit; there is no way to judge but by your own taste. Always remember it is more easy to add seasoning than to diminish it.

HAM DUMPLINGS.—Chop some cold ham, the fat and lean in equal proportions. Season it with pepper and minced sage. Make a crust, allowing half a pound of chopped suet, or half a pound of butter, to a pound of flour. Roll it out thick, and divide it into equal portions. Put some minced ham into each, and close up the crust. Have ready a pot of boiling water, and put in the dumplings. Boil about three quarters of an hour.

LIVER DUMPLINGS.—Take a calf's liver, and chop it very fine. Mix with it half a pound of beef suet chopped fine also; half a pound of flour; two minced onions; a handful of bread-crumbs, a table-spoonful of chopped parsley and sweet majoram mixed, a few blades of mace and a few cloves powdered, and a little pepper and salt. Mix all well together. Wet the mixture with six eggs well beaten, and make it up into dumplings, with your hands well floured. Have ready a large pot of boiling water. Drop the dumplings into it with a ladle, and let them boil an hour. Have ready a large pot of boiling water. Drop the dumplings into it with a ladle, and let them boil an hour. Have ready bread crumbs browned in butter to pour over them before they go to table.

WHOLE RICE IN A SHAPE.—Wash a large tea-cupful of rice in several waters, put it into a saucepan with cold water to cover it, and when it boils, add two cupfuls of rich milk, and boil it till it becomes dry; put it into a shape and press it in well. When cold, turn it out, and serve with preserved currants, raspberries, or any sort of fruit round it.

GOOSEBERRY CUSTARD.—Top and tail two quarts of green gooseberries. Stew them in a little water, stirring and mashing them frequently. When they have stewed till entirely to pieces, take them out, and with a wooden spoon press the pulp through a cullender. Stir in (while the pulp is hot) a table-spoonful of butter, and sufficient sugar to make it very sweet. Beat six eggs very light. Simmer the gooseberry pulp over a gentle fire, and gradually stir the beaten eggs into it. When it comes to boil, take it off immediately, stir it very hard, and set it out to cool. Serve it up cold in glasses or custard cups, grating some nutmeg over each.

STEWED PRUNES.—Stew them gently in a small quantity of water till the stones will slip out; but observe, they must not

be boiled too much. These are useful in any complaint where fruit is proper, especially in fevers.

DUTCH FLUMMERY.—Boil, with a pint of white wine, some sugar, the juice of two and the peel of one lemon, a stick of cinnamon, and half an ounce of dissolved isinglass; strain and mix it with the well-beaten yolks of seven eggs, stir it over the fire till it simmers, but do not allow it to boil; stir it till quite cold, and put it into a shape.

## CAKES, &c.

In making Cake, accuracy in proportioning the ingredients is indispensable. It is equally indispensable for the success of the cake that it should be placed in a heated oven as soon as prepared. It is useless to attempt to make light cake unless the eggs are perfectly fresh, and the butter good. Neither eggs nor butter and sugar should be beaten in tin, as its coldness prevents their becoming light. To ascertain if a large cake is perfectly done, a broad bladed knife should be plunged into the centre of it; if dry and clean when drawn out, the cake is baked. For a smaller cake, insert a straw or the whisp of a broom; if it comes out in the least moist the cake should be left in the oven.

FROSTING CAKES.—Allow for the white of one egg nine heaping tea-spoonfuls of double-refined sugar, and one of nice Poland starch. The sugar and starch should be pounded, and sifted through a very fine sieve. Beat the whites of eggs to a stiff froth, so that you can turn the plate upside down, without the eggs falling from it—then stir in the sugar gradually with a wooden spoon—stir it ten or fifteen minutes without any cessation—then add a tea-spoonful of lemon-juice, (vinegar will answer, but is not as nice)—put in sufficient rose-water to flavor it. If you wish to color it pink, stir in a few grains of cochineal powder, or rose pink—if you wish to have it of a blue tinge, add a little of what is called powder blue. Lay the frosting on the cake with a knife, soon after it is taken from the oven—smooth it over, and let it remain in a cool place till hard. To frost a common sized loaf of cake, allow the white of one egg, and half of another.

PLUM CAKE, OR NEW ENGLAND WEDDING CAKE.—One pound of dry flour, one pound of sweet butter, one pound of sugar, twelve eggs, two pounds of raisins, (the sultana raisins are the best,) two pounds of currants. As much spice as you please.

A glass of wine, one of brandy, and a pound of citron. Mix the butter and sugar as for pound cake. Sift the spice, and beat the eggs very light. Put in the fruit last, stirring it in gradually. It should be well floured. If necessary, add more flour after the fruit is in. Butter sheets of paper, and line the inside of one large pan, or two smaller ones. Lay in some slices of citron, then a layer of the mixture, then of the citron, and so on till the pan is full. This cake requires a tolerably hot and steady oven, and will need baking four or five hours, according to its thickness. It will be better to let it cool gradually in the oven. Ice it when thoroughly cold.

SCOTCH CAKE.—Stir to a cream a pound of sugar, and three quarters of a pound of butter—put in the juice and grated rind of a lemon, and a wine glass of brandy. Separate the whites and yolks of nine eggs, beat them to a froth, and stir them into the cake—then add a pound of sifted flour, and just before it is put in the cake pans, a pound of seeded raisins.

POUNDED CAKE.—Mix a pound of sugar with three quarters of a pound of butter. When worked white, stir in the yolk of eight eggs, beaten to a froth, then the whites. Add a pound of sifted flour, and mace or nutmeg to the taste. If you wish to have your cake particularly nice, stir in, just before you put it into the pans, a quarter of a pound of citron, or almonds blanched, and powdered fine in rose-water.

CUP CAKES.—Mix three tea-cups of sugar with one and a half of butter. When white, beat three eggs, and stir them into the butter and sugar, together with three tea-cups of sifted flour, and rose-water or essence of lemon to the taste. Dissolve a tea-spoonful of saleratus in a tea-cup of milk, strain it into the cake, then add three more tea-cups of sifted flour. Bake the cake immediately, either in cups or pans.

JUMBLES.—Stir together, till of a light color, a pound of sugar and half the weight of butter—then add eight eggs, beaten to a froth, essence of lemon, or rose-water, to the taste, and flour to make them sufficiently stiff to roll out. Roll them out in powdered sugar, about half an inch thick, cut it into strips about half an inch wide, and four inches long, join the ends together, so as to form rings, lay them on flat tins that have been buttered, and bake them in a quick oven.

NEW YEAR'S COOKIES.—Weigh out a pound of sugar, three quarters of a pound of butter—stir them to a cream, then add three beaten eggs, a grated nutmeg, two table-spoonfuls of caraway seed, and a pint of flour. Dissolve a tea-spoonful of sal-

eratus in a tea-cup of milk, strain and mix it with half a tea-cup of cider, and stir it into the cookies—then add flour to make them sufficiently stiff to roll out. Bake them as soon as cut into cakes, in a quick oven, till a light brown.

SUGAR CAKE.—Take half a pound of dried flour, the same quantity of fresh butter washed in rose-water, and a quarter of a pound of sifted loaf sugar—then mix together the flour and sugar—rub in the butter, and add the yolk of an egg beaten with a table-spoonful of cream; make it into a paste, roll, and cut it into small round cakes, which bake upon a floured tin.

QUEEN CAKE.—Beat one pound of butter to a cream, with some rose-water, one pound of flour dried, one pound of sifted sugar—beat all well together—add a few currants washed and dried—butter small pans of a size for the purpose, grate sugar over them—they are soon baked. They may be done in a Dutch oven.

ALMOND CAKE.—Blanch half a pound of sweet, and three ounces of bitter almonds—pound them to a paste in a mortar with orange-flower water—add half a pound of sifted loaf sugar, and a little brandy—whisk separately, for half an hour, the whites and yolks of twenty eggs, and the yolks to the almonds and sugar, and then stir in the whites, and beat them all well together. Butter a tin pan, sift bread raspings over it, put the cake into it, over the top of which strew sifted loaf sugar. Bake it in a quick oven for half or three quarters of an hour.

HONEY CAKE.—One pound and a half of dried and sifted flour, three quarters of a pound of honey, half a pound of finely pounded loaf sugar, a quarter of a pound of citron, and half an ounce of orange-peel cut small, of pounded ginger and cinnamon three quarters of an ounce. Melt the sugar with the honey, and mix in the other ingredients; roll out the paste, and cut it into small cakes of any form.

BRIDE'S CAKE.—Take four pounds of fine flour well dried, four pounds of fresh butter, two pounds of loaf sugar, pounded and sifted fine, a quarter of an ounce of mace, and the same quantity of nutmegs; to every pound of flour put eight eggs; wash and pick four pounds of currants, and dry them before the fire; blanch a pound of sweet almonds, and cut them lengthways, very thin, a pound of citron, a pound of candied orange, a pound of candied lemon, and half a pint of brandy; first work the butter with your hand to a cream, then beat in your sugar a quarter of an hour; beat the whites of your eggs to a very strong froth; mix them with your sugar and butter; beat the

yolks half an hour, at least, and mix them with your cake; then put in your flour, mace, and nutmeg; keep beating it till the oven is ready; put in your brandy, and beat the currants and almonds lightly in; tie three sheets of paper round the bottom of your hoops to keep it from running out; rub it well with butter, put in your cake, and the sweetmeats in three lays, with cake between every lay; after it is risen and colored, cover it with paper before your oven is stopped up; it will take three hours' baking.

Cocoanut Cakes.—Take equal weights of grated cocoanut and powdered white sugar, (the brown part of the cocoanut should be cut off before grating it)—add the whites of eggs beaten to a stiff froth, in the proportion of half a dozen to a pound each of cocoanut and sugar. There should be just eggs enough to wet up the whole stiff. Drop the mixture on to buttered plates, in parcels of the size of a cent, several inches apart. Bake them immediately in a moderately warm oven.

Savoy Cakes.—Beat eight eggs to a froth—the whites and yolks should be beaten separately, then mixed together, and a pound of powdered white sugar stirred in gradually. Beat the whole well together, for eight or ten minutes, then add the grated rind of a fresh lemon, and half the juice, a pound of sifted flour, a couple table-spoonfuls of coriander seed. Drop this mixture by the large spoonful on to buttered baking plates, several inches apart, sift white sugar over them, and bake them immediately in a quick, but not a furiously hot oven.

Cream Cake.—Sift some double-refined sugar; beat the whites of seven or eight eggs; shake in as many spoonfuls of sugar; grate in the rind of a large lemon; drop the froth on a paper, laid on tin, in lumps at a distance; sift a good deal of sugar over them; set them in a moderate oven; the froth will rise; just colour them; you may put raspberry jam, and stick two bottoms together; put them in a cool oven to dry.

Superior Sponge Cake.—Take the weight of ten eggs in powdered loaf sugar, beat it to a froth with the yolks of twelve eggs, put in the grated rind of a fresh lemon, leaving out the white part—add half the juice. Beat the whites of twelve eggs to a stiff froth, and mix them with the sugar and butter. Stir the whole without any cessation for fifteen minutes, then stir in gradually the weight of six eggs in sifted flour. As soon as the flour is well mixed in, turn the cake into pans lined with buttered paper—bake it immediately in a quick, but not a furiously hot oven. It will bake in the course of twenty minutes. If it bakes too fast, cover it with thick paper.

A CHARLOTTE RUSSE.—Boil in half a pint of milk a split vanilla bean till the flavour is extracted. Then strain the milk, and when it is cold stir into it the yolks of four beaten eggs, and a quarter of a pound of powdered loaf-sugar. Simmer this custard five minutes over hot coals, but do not let it come to a boil. Then set it away to cool. Having boiled an ounce of the best Russian isinglass in a pint of water till it is entirely dissolved and the water reduced to one-half, strain it into the custard, stir it hard, and set it aside to get quite cold.

Whip to a stiff froth a quart of rich cream, taking it off in spoonfuls as you do it, and putting it to drain on an inverted sieve. When the custard is quite cold (but not yet set or congealing,) stir the whipped cream gradually into it.

Take a circular mould of the shape of a drum, the sides being straight. Cut it to fit two round slices from the top and bottom of an almond sponge-cake; glaze them with white of egg, and lay one on at the bottom of the mould, reserving the other for the top.

Having thus covered the bottom, line the sides of the mould with more of the sponge-cake, cut into long squares and glazed all over with white of egg. They must be placed so as to stand up all round—each wrapping a little over the other so as to leave not the smallest vacancy between; and they must be at exactly the height of the mould, and trimmed evenly. Then fill up with the custard and cream when it is just beginning to congeal; and cover the top with the other round slice of cake.

Set the mould in a tub of pounded ice mixed with coarse salt; and let it remain forty minutes, or near an hour. Then turn out the Charlotte on a china dish. Have ready an icing, made in the usual manner of beaten white of egg and powdered sugar, flavoured with essence of lemon. Spread it smoothly over the top of the Charlotte, which when the icing is dry will be ready to serve. They are introduced at large parties, and it is usual to have two or four of them.

A CHARLOTTE POLONAISE.—Boil over a slow fire a pint and a half of cream. While it is boiling have ready six yolks of eggs, beaten up with two table-spoonfuls of powdered arrow-root, or fine flour. Stir this gradually into the boiling cream, taking care to have it perfectly smooth and free from lumps. Ten minutes will suffice for the egg and cream to boil together. Then divide the mixture by putting it into two separate saucepans.

Then mix with it, in one of the pans, six ounces of chocolate scraped fine, two ounces of powdered loaf-sugar, and a quarter of a pound of maccaroons, broken up. When it has come to a hard boil, take it off, stir it well, pour it into a bowl, and set it away to cool.

Have ready, for the other saucepan of cream and egg, a dozen bitter almonds, and four ounces of shelled sweet almonds or pistachio nuts, all blanched and pounded in a mortar with rose-water to a smooth paste, and mixed with an ounce of citron also pounded. Add four ounces of powdered sugar; and to color it green, two large spoonfuls of spinach juice that has been strained through a sieve. Stir this mixture into the other half of the cream, and let it come to a boil. Then put it aside to cool.

Cut a large sponge-cake into slices half an inch thick. Spread one slice thickly with the chocolate cream, and cover another slice with the almond cream. Do this alternately (piling them evenly on a china dish) till all the ingredients are used up. You may arrange it in the original form of the sponge-cake before it was cut, or in a pyramid. Have ready the whites of six eggs whipped to a stiff froth, with which have been gradually mixed six ounces of powdered sugar, and twelve drops of oil of lemon. With a spoon heap this meringue (as the French call it) all over the pile of cake, &c., and then sift powdered sugar over it. Set it in a very slow oven till the outside becomes a light brown color.

Serve it up cold, ornamented according to your taste.

If you find the chocolate cream too thin, add more maccaroons. If the almond cream is too thin, mix in more pounded citron. If either of the mixtures is too thick, dilute it with more cream.

This is superior to a Charlotte Russe.

GINGERBREAD.—Rub one pound of butter well into three pounds of flour; then add one pound of powdered sugar, one pound of molasses, and two ounces of ginger, pounded and sifted very fine; then warm a quarter of a pint of cream, and mix all together; you may add caraways and sweetmeats it you choose; make it into a stiff paste, and bake it in a slow oven.

SPONGE GINGERBREAD.—Melt a piece of butter of the size of a hen's egg—mix it with a pint of nice molasses, a table-spoonful of ginger, and a quart of flour. Dissolve a heaping table-spoonful of saleratus in half a pint of milk, strain and mix it with the rest of the ingredients, add sufficient flour to enable you to roll it out easily, roll it out about half an inch thick, and bake it on flat tins in a quick oven. Gingerbread made in this manner will be light and spongy if baked quick, and made of nice molasses, but it will not keep good so long as hard gingerbread.

GINGER SNAPS.—Melt a quarter of a pound of butter, the same quantity of lard—mix them with a quarter of a pound of

brown sugar, a pint of molasses, a couple of table-spoonfuls of ginger, and a quart of flour. Dissolve a couple of tea-spoonfuls of saleratus in a wine-glass of milk, and strain it into the cake —add sufficient flour to enable you to roll it out very thin, cut it into small cakes, and bake them in a slow oven.

Dough Nuts.—A pound and a half of flour, three eggs, half a spoonful of pearlash, two ounces of butter, six ounces of sugar, one cup of milk. Spice to your taste, and fry in lard.

## CAKES FOR BREAKFAST AND TEA.

Buckwheat Cakes.—Mix a quart of buckwheat flour with a pint of lukewarm milk, (water will do, but is not as good,) and a tea-cup of yeast—set it on a warm place to rise. When light, (which will be in the course of eight or ten hours if family yeast is used, if brewer's yeast is used they will rise much quicker,) add a tea-spoonful of salt—if sour, the same quantity of saleratus dissolved in a little milk, and strained. If they are too thick, thin them with cold milk or water. Fry them in just fat enough to prevent their sticking to the frying pan.

Rice Cakes.—Pick and wash half a pint of rice, and boil it very soft. Then drain it, and let it get very cold. Sift a pint and a half of flour over the pan of rice, and mix in a quarter of a pound of butter that has been warmed by the fire, and a salt-spoonful of salt. Beat five eggs very light, and stir them gradually into a quart of milk. Beat the whole very hard, and bake it in muffin-rings, or in waffle irons. Send them to table hot, and eat them with butter, honey, or molasses.

You may make these cakes of rice flour instead of mixing together whole rice and wheat flour.

Flannel Cakes.—Put a table-spoonful of butter into a quart of milk, and warm them together till the butter has melted; then stir it well, and set it away to cool. Beat five eggs as light as possible, and stir them into the milk in turn with three pints of sifted flour; add a small tea-spoonful of salt, and a large table-spoonful and a half of the best fresh yeast. Set the pan of batter near the fire to rise; and if the yeast is good, it will be light in three hours. Then bake it on a griddle in the manner of buckwheat cakes. Send them to table hot, and cut across into four pieces. This batter may be baked in waffle irons. If so, send to table with the cakes powdered with white sugar and cinnamon.

BANNOCK OR INDIAN MEAL CAKES.—Stir to a cream a pound and a quarter of brown sugar, a pound of butter—beat six eggs, and mix them with the sugar and butter—add a tea-spoonful of cinnamon or ginger—stir in a pound and three quarters of white Indian meal, and a quarter of a pound of wheat flour, (the meal should be sifted.) Bake it in small cups, and let it remain in them till cold.

ROLLS.—Warm an ounce of butter in half a pint of milk, then add a spoonful and a half of yeast of small beer, and a little salt. Put two pounds of flour into a pan, and put in the above. Set it to rise for an hour; knead it well; make it into seven rolls, and bake them in a quick oven.

HOT SHORT ROLLS.—Dry before the fire a sufficient quantity of flour to make three penny rolls, or larger if you like; add to it an egg well beaten, a little salt, two spoonfuls of yeast, and a little warm milk; make into a light dough, let it stand by the fire all night. Bake the rolls in a quick oven.

RUSK.—Melt four ounces of butter in half a pint of new milk; then add to this seven eggs, well beaten, a quarter of a pint of yeast, and three ounces of sugar; put this mixture, by degrees, into as much flour as will make an extremely light paste, more like batter, and set it to rise before the fire for half an hour; then add more flour to make it rather stiffer, but not stiff. Work it well, and divide it into small loaves or cakes, about five or six inches wide, and flatten them. When baked and cold, slice them the thickness of rusks, and brown them a little in the oven.

HOE CAKES.—Scald a quart of Indian meal with just water enough to make a thick batter. Stir in a couple of tea-spoonfuls of salt and two table-spoonfuls of butter. Turn it into a buttered bake pan, and bake it half an hour.

MUFFINS.—Mix a quart of wheat flour smoothly with a pint and a half of lukewarm milk, half a tea-cup of yeast, a couple of beaten eggs, a heaping tea-spoonful of salt, and a couple of table-spoonfuls of lukewarm melted butter. Set the batter in a warm place to rise. When light, butter your muffin cups turn in the mixture, and bake the muffins till a light brown

RAISED FLOUR WAFFLES.—Stir into a quart of flour sufficient lukewarm milk to make a thick batter. The milk should be stirred in gradually, so as to have it free from lumps. Put in a table-spoonful of melted butter, a couple of beaten eggs, a

tea-spoonful of salt, and half a tea-cup of yeast. When risen, fill your waffle irons with the batter, bake them on a bed of coals. When they have been on the fire between two and three minutes, turn the waffle-irons over—when brown on both sides, they are sufficiently baked. The waffle-irons should be well greased with lard, and very hot, before each one is put in. The waffles should be buttered as soon as cooked. Serve them up with powdered white sugar and cinnamon.

Quick Waffles.—Mix flour and cold milk together, to make a thick batter. To a quart of the flour put six beaten eggs, a table-spoonful of melted butter, and a tea-spoonful of salt. Some cooks add a quarter of a pound of sugar, and half a nutmeg. Bake them immediately.

Rice Waffles.—Take a tea-cup and a half of boiled rice—warm it with a pint of milk, mix it smooth, then take it from the fire, stir in a pint of cold milk, and a tea-spoonful of salt. Beat four eggs, and stir them in, together with sufficient flour to make a thick batter.

Short Cakes.—Dissolve half a pound of fresh butter in as much milk as will make a pound and a half of flour into a paste, roll it out about a quarter of an inch thick, and cut it into large round cakes. Do them in a frying-pan, and serve them hot. They are eaten with butter.

Crumpets.—Take three tea-cups of raised dough, and work into it, with the hand, half a tea-cup of melted butter, three eggs, and milk to render it a thick batter. Turn it into a buttered bake pan—let it remain fifteen minutes, then put on a bake-pan heated so as to scorch flour. It will bake in half an hour.

Wafer Cakes.—Mix together half a pound of powdered sugar, and a quarter of a pound of butter—then add to them six beaten eggs. Then beat the whole very light—stirring into it as much sifted flour as will make a stiff batter, a powdered nutmeg, and a tea-spoonful of cinnamon, and eight drops of oil of lemon, or a table-spoonful of rose-water. The batter must be very smooth when it is done, and without a single lump. Heat your wafer iron on both sides by turning it in the fire; but, do not allow it to get too hot. Grease the inside with butter tied in a rag, (this must be repeated previous to the baking of every cake,) and put in the batter, allowing to each wafer two large spoonfuls, taking care not to stir up the batter. Close the iron, and when one side is baked, turn it on the other—open it occasionally to see if the wafer is doing well. They should be cor-

ored of a light brown. Take them out carefully with a knife. Strew them with powdered sugar, and roll them up while warm, round a smooth stick, withdrawing it when they grow cold. They are best the day after they are baked.

If you are preparing for company, fill up the hollow of the wafers with whipped cream, and stop up the two ends with preserved strawberries, or with any other small sweetmeat.

MILK TOAST.—Boil a pint of rich milk, and then take it off and stir into it a quarter of a pound of fresh butter, mixed with a small table-spoonful of flour. Then let it again come to a boil. Have ready two deep plates with half a dozen slices of toast in each. Pour the milk over them hot, and keep them covered till they go to table. Milk toast is generally eaten at breakfast.

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## COFFEE, TEA, AND OTHER BEVERAGES.

COFFEE.—There are several ways of making coffee; and every housewife generally has her favorite mode. The French have decidedly the best fashion, by which they make excellent coffee without the aid of eggs, isinglass, or any foreign article to settle it. It consists of a sort of tin coffee-pot, with two strainers. You remove the first strainer, and pour some boiling water into the coffee-pot through the second strainer. Empty out the water, and put in a sufficient quantity of coffee for the family over the under strainer, and press it flat with a little tin machine (which comes with the apparatus). Put in the other strainer, and pour in the hot water. The coffee will drain through in a few moments, and be perfectly clean, without any farther trouble. It is singular that this mode of making coffee is not more prevalent in this country.

ANOTHER MODE OF MAKING COFFEE.—Take fresh roasted coffee, (a quarter of a pound for three persons is the rule, but less will do;) allow two table-spoonfuls for each person, grind it just before making, put it in a basin and break into it an egg, yolk, white, shell, and all. Mix it up with the spoon to the consistence of mortar, put warm, not boiling, water in the coffee pot; let it boil up and break three times; then stand a few minutes and it will be as clear as amber, and the egg will give it a rich taste.

STILL ANOTHER.—Pour hot water into your coffee-pot, and then stir in your coffee, a spoonful at a time, allowing three to every pint of water; this makes strong coffee. Stir it to pre-

vent the mixture from boiling over as the coffee swells, and to force it to combine with the water. This will be done after it has boiled gently a few minutes. Then let it stand and boil slowly for half an hour; remove it from the fire, and pour in a tea-cup of cold water, and set it in the corner to settle. As soon as it becomes clear, it is to be poured gently into a clean coffee-pot for the table.

Made in this manner, it may be kept two or three days in summer, and a week in winter; you need only heat it over when wanted.

The grounds and sediment may be boiled over and used once for coffee.

Fish skin is often used to settle coffee, and will answer tolerably well, if rightly prepared. Pull off the skin from a salted cod—scrape, wash, and dry it in the oven, after removing the bread; then divide it in pieces about an inch square, and put it in a bag for use. It will require one bit for every pint of water; put in when you make the coffee. Several substitutes for coffee are used by those who cannot afford the real berry—rye, peas, &c. None of these are very healthy, and certainly are not good. The best substitute is toasted crust of bread, but it is cheaper to drink water, and, if taken for a little time will be as palatable; or else use

Cocoa Shells.—These should be soaked over night, then boil them in the same water in the morning. They are considerably nutritious, and allowed to be healthy, and are cheap.

Chocolate.—To each square of chocolate, scraped off fine, and put in the pot, allow a pint (less if you like it strong) of water. Stir it while boiling, and let it be uncovered. Let it boil about fifteen minutes, or half an hour, then pour in your cream or rich milk, and let it boil up. Nutmeg grated over a cup of chocolate improves the flavor.

Tea.—Scald the teapot with boiling water; then put in the tea, allowing three tea-spoonfuls to a pint of water—or for every two persons. Pour on the water. It must be boiling hot, and let the tea steep about ten minutes.

Black tea is healthier than green. Hyson and Souchong mixed together, half and half, is a pleasanter beverage than either alone, and safer for those who drink strong tea, than to trust themselves wholly with green.

Common Beer.—Two gallons of water to a large handful of hops is the rule. A little fresh-gathered spruce or sweet fern makes the beer more agreeable, and you may allow a quart of wheat bran to the mixture; then boil it two or three hours.

Strain it through a sieve, and stir in, while the liquor is hot, a tea-cup of molasses to every gallon. · Let it stand till luke-warm, pour it into a clean barrel, and add good yeast, a pint, if the barrel is nearly full; shake it well together; it will be fit for use the next day.

SPRUCE BEER.—Allow an ounce of hops and a spoonful of ginger to a gallon of water. When well boiled, strain it, and put in a pint of molasses, and half an ounce or less of the essence of spruce; when cool, add a tea-cup of yeast, and put into a clean tight cask and let it ferment for a day or two, then bottle it for use. You can boil the sprigs of spruce fir in room of the essence.

GINGER BEER QUICKLY MADE.—A gallon of boiling water is poured over three quarters of a pound of loaf sugar, one ounce of ginger, and the peel of one lemon; when milk-warm, the juice of the lemon and a spoonful of yeast are added. It should be made in the evening, and bottled next morning, in stone bottles, and the cork tied down with twine.

Good brown sugar will answer, and the lemon may be omitted, if cheapness is required.

LEMONADE.—Three lemons to a pint of water, makes strong lemonade; sweeten to your taste.

This is the best beverage for parties: cool, refreshing, pleasant and salubrious.

ORANGEADE.—Roll and press the juice from the oranges in the same way as from lemons. It requires less sugar than lemonade. The water must be pure and cold, and then there can be nothing more delicious than these two kinds of drink.

CURRANT WINE.—Break and squeeze the currants, put three pounds and a half of sugar to two quarts of juice and two quarts of water. Put in a keg or barrel. Do not close the bung tight for three or four days, that the air may escape while it is fermenting. After it is done fermenting close it up tight. Where raspberries are plenty, it is a great improvement to use half raspberry juice, and half currant juice. Brandy is unnecessary when the above-mentioned proportions are observed. It should not be used under a year or two. Age improves it.

RASPBERRY SHRUB.—Raspberry shrub mixed with water is a pure, delicious drink for summer; and in a country where raspberries are abundant, it is good economy to make it answer instead of Port and Catalonia wine. Put raspberries in a pan, and scarcely cover them with strong vinegar. Add a pint of

sugar to a pint of juice; (of this you can judge by first trying your pan to see how much it holds;) scald it, skim it, and bottle it when cold.

CHEAP SUBSTITUTE FOR A WATER FILTER.—Lay a thick bed of pounded charcoal at the bottom of a large common earthen flower-pot; over this lay a bed of fine sand, about four inches thick.

A bit of quick lime thrown into a water-cask is useful in purifying the water. Agitating the water and exposing it to the air, will both soften it and help to keep it fresh. Strain muddy water through a fine sieve in which a cloth and spunge, or layer of fine sand or charcoal, is placed.

## TO MAKE BUTTER.

The milk-pans should be scalded every day. After the milk has stood twenty-four hours skim off the cream, and deposite it in a large earthern jar kept closely covered. Stir up the cream with a stick every day to prevent the skin from gathering. Butter of only two or three days is best. Strain the cream from the jar into the churn and put on the lid. In warm weather move the handle slowly, or the butter will be too soft. When the handle moves with great difficulty the butter has come. Take it out with a wooden ladle and squeeze out the remains of milk. Add a little salt and work it well. Set it in a cool place for three hours, then work it again. Wash it in cold water and put it away for use.

TO CURE BUTTER IN THE BEST MANNER.—The following receipt is from "The Housewife's Manual," a work said to have been prepared by *Sir Walter Scott.*

Having washed and beaten the butter free from buttermilk, work it quickly up, allowing a scanty half ounce of fine salt to the pound. Let the butter lie for twenty-four hours, or more; then for every pound allow a half ounce of the following mixture:—Take four ounces of salt, two of loaf sugar, and a quarter of an ounce of saltpetre. Beat them all well together, and work the mixture thoroughly into the butter; then pack it down in jars or tubs. Instead of strewing a layer of salt on the top of the butter, which makes the first slice unfit for use, place a layer of the above mixture in folds of thin muslin, stitch it

lossely and lay this neatly over the top, which will effectually preserve it.

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## TO MAKE CHEESE.

Skim milk does not make good cheese. Take fresh milk and heat it to 90° before you put in the rennet. Three quarts of milk yields about a pound of cheese. Allow a quart of luke-warm water and a table spoonful of salt to a piece of rennet about the size of your hand. The rennet must soak all night before it is fit for use.

To make a very good cheese, take three buckets of milk warm from the cow, and strain it immediately into a large tub or kettle. Stir into it half a tea-cupful of infusion of rennet or rennet-water; and having covered it, set it in a warm place for about half an hour, or till it becomes a firm curd. Cut the curd into squares with a large knife, or rather with a wooden slitting dish, and let it stand about fifteen minutes. Then break it up fine with your hands, and let it stand a quarter of an hour longer. Then pour off from the top as much of the whey as you can; tie up the curd in a linen cloth or bag, and hang it up to drain out the remainder of the whey, setting a pan under it to catch the droppings. After all the whey is drained out, put the curd into the cheese-tray, and cut it again into slices; chop it coarse; put a cloth about it; place it in the cheese-hoop or mould, and set it in the screw press for half an hour, pressing it hard. Then take it out, chop the curd very fine; add salt to your taste, and put it again into the cheese-hoop, with a cloth about it, and press it again. You must always wet the cloth all over to prevent its sticking to the cheese, and tearing the surface. Let it remain in the press till next morning, when you must take it out and turn it; then wrap it in a wet cloth and replace it in the press, where it must remain all day. On the following morning again take out the cheese; turn it, renew the cloth, and put it again into the press. Three days' pressing will be sufficient.

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## BREAD AND YEAST.

In summer bread should be mixed with cold water. In damp weather the water should be tepid, and in cold weather quite warm. If the yeast is new, a small quantity will make

the bread rise. In the country yeast cakes are found very convenient, but they seldom make the bread as good as fresh lively yeast.

BREAD.—Mix into six pounds of sifted flour one ounce of salt, nearly half a pint of fresh sweet yeast as it comes from the brewery, and a sufficient quantity of warmed milk to make the whole into a stiff dough; work and knead it well upon a paste-board, on which a little flour has been strewed, for fifteen or twenty minutes, then put it into a deep pan, cover it with a warmed towel, set it before the fire, and let it rise for an hour and a half, or perhaps two hours; cut off a piece of this sponge or dough; knead it well for eight or ten minutes, together with flour merely sufficient to keep it from adhering to the board; put it into small tins, filling them three-quarters full; dent the rolls all round with a knife, and let them stand a few minutes before putting them into the oven. The remainder of the dough must then be worked up for loaves, and baked either in or out of a shape.

BREAD, FRENCH.—Take half a bushel (or six pounds) of flour, put it on the slab, make a hole in the centre, in which put two ounces of yeast; make your dough with warm water, to about a consistency; work it up well, adding two ounces of salt, dissolved in a little warm water; cover, and set it in a warm place to rise; on this part of the operation depends the quality of the bread. Having left the dough one or two hours, according to the season, knead it again, and leave it as before, for two hours. In the meanwhile, heat the oven, divide the dough into eight equal parts, of which form as many loaves, into any shape you please; put them into the oven as quickly as possible. As soon as they are done, rub the crusts with a little butter, which will give it a fine yellow color.

BROWN, OR DYSPEPSIA BREAD.—Take six quarts of wheat meal, rather coarsely ground, one tea-cup of good yeast, and half a tea-cup of molasses, mix these with a pint of milk-warm water and a tea-spoonful of saleratus. Make a hole in the flour and stir this mixture in the middle of the meal till it is like batter. Then proceed as with fine flour bread. Make the dough when sufficiently light into four loaves, which will weigh two pounds per loaf when baked. It requires a hotter oven than fine flour bread, and must bake about an hour and a half.

RYE AND INDIAN BREAD.—There are many different proportions in the mixing of this bread. Some put one-third Indian

with two of rye; others like one-third rye and two of Indian, others prefer it half and half.

If you use the largest proportion of rye meal, make your dough stiff, so that it will mould into loaves; when it is two-thirds Indian, it should be softer and baked in deep earthen or tin pans after the following rules.

Take *four quarts* of sifted Indian meal: put it into a glazed earthen pan, sprinkle over it a table-spoonful of fine salt; pour over it about two quarts of boiling water, stir and work it till every part of the meal is thoroughly wet; Indian meal absorbs a greater quantity of water. When it is about milk-warm, work in *two quarts of rye meal, half a pint* of lively yeast, mixed with a pint of warm water; add more warm water if needed. Work the mixture well with your hands: it should be stiff, but not firm as flour dough. Have ready a large, deep, well buttered pan; put in the dough, and smooth the top by putting your hand in warm water, and then patting down the loaf. Set this to rise in a warm place in the winter; in the summer it should not be put by the fire. When it begins to crack on the top, which will usually be in about an hour or an hour and a half, put it into a well heated oven, and bake it three or four hours. It is better to let it stand in the oven all night, unless the weather is warm. Indian meal requires to be well cooked. The loaf will weigh between seven and eight pounds.

Another method is as follows:—Sift two quarts of rye, and two quarts of Indian meal, and mix them well together. Boil three pints of milk; pour it boiling hot upon the meal; add two tea-spoonfuls of salt, and stir the whole very hard. Let it stand till it becomes of only a lukewarm heat, and then stir in half a pint of good fresh yeast; if from the brewery and quite fresh, a smaller quantity will suffice. Knead the mixture into a stiff dough, and set it to rise in a pan. Cover it with a thick cloth that has been previously warmed, and set it near the fire. When it is quite light, and has cracked all over the top, make it into two loaves, put them into a moderate oven, and bake them two hours and a half.

To Make Excellent Bread without Yeast.—Scald about two handfuls of Indian meal, into which put a little salt, and as much cold water as will make it rather warmer than new milk; then stir in wheat flour, till it is as thick as a family pudding, and set it down by the fire to rise. In about half an hour it generally grows thin; you may sprinkle a little fresh flour on the top, and mind to turn the pot round, that it may not bake more on one side of it. In three or four hours, if you mind the above directions, it will rise and ferment as if you had set it

with hop yeast; when it does, make it up in soft dough, flour a pan, put in your bread, set it before the fire, covered up, turn it round to make it equally warm, and in about half an hour it will be light enough to bake. It suits best to bake in a Dutch oven, as it should be put into the oven as soon as it is light.

COMMON YEAST.—Put a large handful of hops into two quarts of boiling water, which must then be set on the fire again, and boiled twenty minutes with the hops. Have ready in a pan three pints of sifted flour; strain the liquid, and pour half of it on the flour. Let the other half stand till it becomes cool, and then mix it gradually into the pan with the flour, &c. Then stir into it half a pint of good strong yeast, fresh from the brewery if possible; if not, use some that was left of the last making. You may increase the strength by stirring into your yeast before you bottle it, four or five large tea-spoonfuls of brown sugar, or as many table-spoonfuls of molasses.

Put it into clean bottles, and cork them loosely till the fermentation is over. Next morning put in the corks tightly, and set the bottles in a cold place. When you are going to bottle the yeast it will be an improvement to place two or three raisins at the bottom of each bottle. It is best to make yeast very frequently; as, with every precaution, it will scarcely keep good a week, even cold in weather.

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## PREPARATIONS FOR THE SICK.

CHICKEN JELLY.—Take a large chicken, cut it up into very small pieces, bruise the bones, and put the whole into a stone jar with a cover that will make it water tight. Set the jar in a large kettle of boiling water, and keep it boiling for three hours. Then strain off the liquid, and season it slightly with salt, pepper, and mace; or with loaf-sugar and lemon juice, according to the taste of the person for whom it is intended.

Return the fragments of the chicken to the jar, and set it again in a kettle of boiling water. You will find that you can collect nearly as much jelly by the second boiling.

This jelly may be made of an old fowl.

BREAD JELLY.—Measure a quart of boiling water, and set it away to get cold. Take one-third of a six cent loaf of bread, slice it, pare off the crust, and toast the crumb nicely of a light

brown. Then put it into the boiled water, set it on hot coals in a covered pan, and boil it gently, till you find by putting some in a spoon to cool, that the liquid has become a jelly. Strain it through a thin cloth, and set it away for use. When it is to be taken, warm a tea-cupful, sweeten it with sugar, and add a little grated lemon-peel.

ARROW ROOT JELLY.—Mix three table-spoonfuls of arrow root powder in a tea-cup of water till quite smooth; cover it, and let it stand a quarter of an hour. Put the yellow peel of a lemon into a skillet with a pint of water, and let it boil till reduced to one half. Then take out the lemon-peel, and pour in the dissolved arrow-root, (while the water is still boiling); add sufficient white sugar to sweeten it well, and let it boil together for five or six minutes.

PANADA.—Boil some pieces of stale bread in a sufficient quantity of cold water to cover them, with a little cinnamon, lemon-peel, and caraways: when the bread is quite soft, press out all the water, and beat up the bread with a small piece of butter, a little milk, and sugar to the taste; a little spice may be added.

SAGO.—Let it soak for an hour in cold water, to take off the earthy taste; pour that off, and wash it well; then add more water, and simmer gently until the berries are clear, with lemon peel and spice. Add wine and sugar according to taste, and boil all up together.

TAPIOCA JELLY.—Take four table-spoonfuls of tapioca—rinse it thoroughly, then soak it five hours, in cold water enough to cover it. Set a pint of cold water on the fire—when it boils, mash and stir up the tapioca that is in water, and mix it with the boiling water. Let the whole simmer gently, with a stick of cinnamon or mace. When thick and clear, mix a couple of table-spoonfuls of white sugar, with half a table-spoonful of lemon-juice, and half a glass of white wine—stir it into the jelly—if not sweet enough, add more sugar, and turn the jelly into cups.

CALVES' FEET BROTH.—Boil three feet in four quarts of water, with a little salt; it should boil up first, and then simmer, till the liquor is wasted one-half: strain and put it by. This may be warmed, (the fat having been taken off,) a tea-cupful at a time, with either white or port wine, and is very nourishing for an invalid.

*Or*, The feet may be boiled with two ounces of lean veal, the same of beef, a slice or two of bread, a blade or two of mace, a little salt and nutmeg, in about four quarts of water: when well boiled, strain it, and take off the fat.

FLAX-SEED LEMONADE.—To a large table-spoonful of flax-seed allow a tumbler and a half of cold water. Boil them together till the liquid becomes very sticky. Then strain it hot over a quarter of a pound of pulverised sugar candy, and an ounce of pulverised gum arabic. Stir till quite dissolved, and squeeze into it the juice of a lemon.

This mixture has frequently been found an efficacious remedy for a cold; taking a wine-glass of it as often as the cough is troublesome.

COCOA.—Put into a sauce-pan two ounces of good cocoa (the chocolate nut before it is ground) and one quart of water. Cover it, and as soon as it has come to a boil, set it on coals by the side of the fire, to simmer for an hour or more. Take it hot with dry toast.

BARLEY WATER.—Wash clean some barley, (either pearl or common,) and to two ounces of barley allow a quart of water. Put it into a sauce-pan, adding, if you choose, an equal quantity of stoned raisins; or some lemon-peel and sugar; or some liquorice root cut up. Let it boil slowly till the liquid is reduced one half. Then strain it off, and sweeten it.

GROUND RICE MILK.—Mix in a bowl two table-spoonfuls of ground rice, with sufficient milk to make a thin batter. Then stir it gradually into a pint of milk and boil it with sugar, lemon-peel, or nutmeg.

BEEF TEA.—Cut a pound of the lean of fresh juicy beef into small thin slices, and sprinkle them with a very little salt. Put the meat into a wide-mouthed glass or stone jar closely corked, and set it in a kettle or pan of water, which must be made to boil, and kept boiling hard round the jar for an hour or more. Then take out the jar and strain the essence of the beef into a bowl. Chicken tea may be made in the same manner.

MUTTON BROTH.—Cut off all the fat from a loin of mutton, and to each pound of the lean allow a quart of water. Season it with a little salt and some shred parsley, and put in some large pieces of the crust of bread. Boil it slowly for two or three hours, skimming it carefully. Beef, veal, or chicken broth may be made in the same manner. Vegetables may be added if approved. Also barley or rice.

VEGETABLE SOUP.—Take a white onion, a turnip, a pared potatoe, and a head of celery, or a large tea-spoonful of celery seed. Put the vegetables whole into a quart of water, adding a little salt, and boil it slowly till reduced to a pint. Make a slice of nice toast; lay it in the bottom of a bowl, and strain the soup over it.

WINE WHEY.—Stir into a pint of boiling milk a couple of glasses of wine. Let it boil a minute, then take it from the fire, and let it remain till the curd has settled; then turn off the whey, and sweeten it with white sugar.

TOAST WATER.—Pare the crust off a thin slice of stale bread, toast it brown upon both sides, doing it equally and slowly, that it may harden without being burnt; put it into a jug, and pour upon it boiling water; cover the jug with a saucer, and set it in a cool place.

RICE GRUEL.—Put a large spoonful of unground rice into six gills of boiling water, with a stick of cinnamon or mace. Strain it when boiled soft, and add half a pint of new milk; put in a tea-spoonful of salt, and boil it a few minutes longer. If you wish to make the gruel of rice flour, mix a table-spoonful of it, smoothly, with three of cold water, and stir it into a quart of boiling water. Let it boil five or six minutes, stirring it constantly. Season it with salt, a little butter, and add, if you like, nutmeg and white sugar.

WATER GRUEL.—Mix a couple of table-spoonfuls of Indian meal with one of wheat flour, and sufficient cold water to make a thick batter. If the gruel is liked thick, stir it into a pint of boiling water—if liked thin, more water will be necessary. Season the gruel with salt, and let it boil six or eight minutes, stirring it frequently—then take it from the fire, put in a piece of butter, of the size of a walnut, and pepper to the taste. Turn it on toasted bread, cut in small pieces.

CAUDLE.—Make rice or water gruel, as above—then strain it, and add half a wine glass of ale, wine, or brandy. Sweeten it with loaf sugar, and grate in a little nutmeg.

MOLASSES POSSET.—Put into a saucepan a pint of the best West India molasses, a tea-spoonful of powdered white ginger, and a quarter of a pound of fresh butter. Set it on hot coals, and simmer it slowly for half an hour, stirring it frequently. Do not let it come to a boil. Then stir in the juice of two lemons, or two table-spoonfuls of vinegar; cover the pan, and

let it stand by the fire five minutes longer. This is good for a cold. Some of it may be taken warm at once, and the remainder kept at hand for occasional use.

WINE POSSET.—Boil some slices of white bread in a pint of milk; when soft take it off the fire, and grate in some nutmeg and a little sugar; pour it out, put half a pint of sweet wine into it by degrees, and serve it with toasted bread.

BALM, MINT, AND OTHER TEAS.—These are simple infusions, the strength of which can only be regulated by the taste. They are made by putting either the fresh or the dried plants into boiling water in a covered vessel, which should be placed near the fire for an hour. The young shoots both of balm and of mint are to be preferred, on account of their strong aromatic qualities. These infusions may be drunk freely in feverish and in various other complaints, in which diluents are recommended. Mint tea, made with the fresh leaves, is useful in allaying nausea and vomiting.

EEL BROTH.—Set a pound of small eels over the fire with six pints of water, some parsley, onion, and a few peppercorns; simmer till the broth is good, then strain it off, and add salt. The above quantity should be reduced by simmering to three pints.

BREAD SOUP.—Boil some pieces of bread crust in a quart of water with a small piece of butter, beat it up with a spoon, and keep it boiling till the bread and water be well mixed; then add a little salt.

SIPPETS.—On a very hot plate lay some sippets of bread, and pour some beef, mutton, or veal-gravy on them; then sprinkle a little salt over them.

MULLED WINE.—Boil a pint of wine with nutmeg, cloves, and sugar, serve it with slices of toasted bread; or, beat up the yolks of four eggs with a little cold wine, and mix them carefully with the hot wine, pour it backwards and forwards till it looks fine, heat it again over the fire till it is tolerably thick, pour it backwards and forwards, and serve with toasted bread as above.

*Or*,—Boil some spice in a little water till the flavor is extracted, then add a pint of port wine, with some sugar and nutmeg.

# HOUSEHOLD HINTS;

## OR, USEFUL MISCELLANEOUS ITEMS.

THE ART OF CARVING.—In carving, your knife should be light and sharp, and it should be firmly grasped, although in using it strength is not so essential as skill, particularly if the butcher has properly divided the bones of such joints as the neck, loin, and breast of veal or of mutton.

The dish should not be far from the carver; for when it is too distant, by occasioning the arms to be too much extended, it gives an awkward appearance to the person, and renders the task more difficult.

Fish requires very little carving; it should be carefully helped with a fish-slice, which not being sharp, prevents the flakes from being broken, and in salmon and cod these are large and add much to their beauty.

To carve a turkey, fix the fork firmly on one side of the thin bone that rises in the centre of the breast; the fork should be placed *parallel* with the bone, and as close to it as possible. Cut the meat from the breast lengthwise, in slices of about half an inch in thickness. Then turn the turkey upon the side, nearest you, and cut off the leg and wing; when the knife is passed between the limbs and the body, and pressed outward, the joint will be easily perceived. Then turn the turkey on the other side, and cut off the leg and wing. Separate the drum-sticks from the leg bones, and the pinions from the wings; it is hardly possible to mistake the joint. Cut the stuffing in thin slices, lengthwise. Take off the neck-bones, which are two triangular bones on each side of the breast; this is done by passing the knife from the back under the blade part of each neck-bone, until it reaches the end; by raising the knife the other branch will easily crack off. Separate the carcass from the back by passing the knife lengthwise from the neck downward. Turn the back upwards and lay the edge of the knife across the back-bone, about midway between the legs and wings; at the same moment, place the fork within the lower part of the turkey, and lift it up; this will make the back-bone crack at the knife. The croup, or lower part of the back, being cut off, put it on the plate, with the rump from you, and split off the side-bones by forcing the knife through from the rump to the other end.

The choicest parts of a turkey are the side-bones, the breast, and the thigh-bones. The breast and wings are called light meat; the thigh-bones and side-bones dark meat. When a person declines expressing a preference, it is polite to help to both kinds.

A goose is carved nearly as a turkey, only the breast should be cut in slices narrow and nearly square, instead of broad, like that of a turkey; and before passing the knife to separate the legs and wings, the fork is to be placed in the small end of the leg-bone or pinion, and the part pressed close to the body, when the separation will be easy. Take off the merry-thought, the neck-bones, and separate the leg-bones from the legs, and the pinions from the wings. The best parts are the breast, the thigh-bones, and the fleshy parts of the wings.

A sirloin of beef should be managed thus: Place the curving bone downward upon the dish. Cut the outside lengthwise, separating *each slice* from the chine-bone, with the point of the knife. Some people cut through at the chine, slip the knife under, and cut the meat out in one mass, which they afterward cut in slices; but this is not the best or the most proper way. The tender loin is on the inside; it is to be cut crosswise.

A saddle of mutton is the two loins together, and the back-bone running down the middle to the tail. Slices are to be cut out parallel to the back-bone on either side.

In a leg of mutton, the knife is to be entered in the thick fleshy part, as near the shank as will give a good slice. Cut towards the large end, and always to the bone.

A fillet of veal is the thick part of the leg, and is to be cut smooth, round and close to the bone. Some prefer the outside piece. A little fat cut from the skirt is to be served to each plate.

In carving a pig, if the pig be whole, cut off the head, and split it in halves along the back-bone. Separate the shoulders and legs by passing the knife under them in a circular direction. The best parts are the triangular piece of the neck, the ribs, legs and shoulders.

How and Where to Keep Things.—Crusts and bits of bread should be kept in an earthen pot, closely covered in a dry cool place. Keep fresh lard and suet in tin vessels. Keep salt pork fat in glazed earthen ware. Keep yeast in wood or earthen. Keep preserves and jellies in glass, or china, or stone ware. Keep salt in a dry place. Keep meal in a cool dry place. Keep ice in the cellar, wrapped in flannel. Keep vinega in wood or glas.

Washing.—In all large "washes," the linen and especially cotton stockings, should be put to soak over night; both soap and labor are thus saved. You should always provide your washers with little wooden bowls to throw their soap into, which will prevent their letting it stand in the water, wasting; make also a proper flannel "blue bag," and let it be a rule that this and the bowls shall be delivered up after the wash, that they may be set aside in readiness for another occasion.

Mend clothes before washing, except stockings; these can best be darned when clean.

Flannels should be washed in clean hot suds in which a little blueing has been mingled; do not rinse them. Woollens of all kinds should be washed in hot suds.

Soft Water is indispensable to the washerwoman; rain, or river water, is the best. If you have good water, do not use soda; it gives a yellowish tinge to the clothes. If you buy your soap, it is most economical to use hard soap for washing clothes, and soft soap for floors, &c.

To wash colored dresses, turn the inner side out, and wash them in cold water, in which a little boiled soap is well mixed; rinse them well in clean cold water, and the last time with a little salt in the water, and dry them in the shade. They should be washed and dried with as much expedition as possible.

Isinglass is a most delicate starch for muslins. When boiling common starch, sprinkle in a little fine salt; it will prevent its sticking.

Mildew Stains are very difficult to remove from linen. The most effectual way is to rub soap on the spots, then chalk, and bleach the garment in the hot sun.

Ink and Iron Mould may be taken out by wetting the spots in milk, then covering them with common salt. It should be done before the garments have been washed. Another way to take out ink is to dip it in melted tallow. For fine, delicate articles, this is the best way.

For fruit and wine stains, mix two tea-spoonfuls of water and one of spirit of salt, and let the stained part lie in this for two minutes; then rinse in cold water. Or wet the stain with hartshorn.

To clean a carpet, shake and beat it well; lay it upon the floor, and tack it firmly; then with a clean flannel wash it over with one quart of bullock's gall, mixed with three quarts of soft cold water, and rub it off with a clean flannel or house cloth. Any particular dirty spot should be rubbed with pure gall.

Directions for Washing Calicoes.—Calico clothes, before they are put in water, should have the grease spots rubbed out,

as they cannot be seen when the whole of the garment is wet. They should never be washed in very hot soapsuds; that which is mildly warm will cleanse them quite as well, and will not extract the colors so much. Soft soap should never be used for calicoes, excepting for the various shades of yellow, which look the best washed with soft soap, and not rinsed in fair water. Other colors should be rinsed in fair water, and dried in the shade. When calicoes incline to fade, the colors can be set by washing them in lukewarm water, with beef's gall, in the proportion of a tea-cup full to four or five gallons of water. Rinse them in fair water—no soap is necessary, without the clothes are very dirty. If so, wash them in lukewarm suds, after they have been first rubbed out in beef's gall water. The beef's gall can be kept several months, by squeezing it out of the skin in which it is enclosed, adding salt to it, and bottled and corked tight. The water that potatoes has been boiled in is an excellent thing to wash black calicoes in. When there are many black garments to wash in a family, it is a good plan to save, during the week, all the water in which potatoes are boiled. The following method is said to set the colors of calicoes so that they will not fade by subsequent washing: Infuse three gills of salt in four quarts of boiling water; put in the calicoes, (which should be perfectly clean; if not so the dirt will be set.) Let the calicoes remain in till the water is cold. I have never seen this tried; but I think it not improbable that it may be an excellent way to set the colors, as rinsing calicoes in cold salt and water serves to set the colors, particularly of black, blue, and green colors. A little vinegar in the rinsing water of pink, red and green calicoes, is good to brighten the colors, and keep them from mixing. All kinds of calicoes but black, look better for starching, but black calicoes will not look clear if starched. On this account potatoe-water is an excellent thing to wash them in, if boiled down to a thick consistence, as it stiffens them without showing.

DIRECTIONS FOR WASHING WHITE COTTON CLOTHES.—Table cloths, or any white clothes that have coffee or fruit stains on them, before being put into soap-suds, should have boiling water turned on them, and remain in it till the water is cold—the spots should be then rubbed out in it. If they are put into soap-suds with the stains in, they will be set by it, so that no subsequent washing will remove them. Table cloths will be less likely to get stained up, if they are always rinsed in thin starch water, as it tends to keep coffee and fruit from sinking into the texture of the cloth. White clothes that are very dirty, will come clean easily if put into strong, cool suds, and hung on the fire the night previous to the day in which they are to be washed. If they get to boiling, it will not do them any harm,

provided the suds are cool when they are put in; if it is hot at first, it will set the dirt in. The following method of washing clothes is a saving of a great deal of labor. Soak the clothes in lukewarm soap-suds; if they are quite dirty, soak them over night. To every three pails of water put a pint of soft soap, and a table-spoonful of the salts of soda. Heat it till mildly warm, then put in the clothes without any rubbing, and boil them an hour. Drain the suds out of them as much as possible, as it is bad for the hands; then add water till cool enough for the hands. The dirt will be loose, so that they will require but a little rubbing. Rince them thoroughly in clear water, then in indigo water. The soda can be procured cheap, by purchasing it in large quantities—soda is an excellent thing to soften hard water. The soda suds will not do to wash calicoes in. It is a good plan to save your suds, after washing, to water your garden, if you have one, or to harden cellars and yards, when sandy.

DIRECTIONS FOR WASHING WOOLLENS.—If you do not wish to have white flannels shrink when washed, make a good suds of hard soap, and wash the flannels in it, without rubbing any soap on them; rub them out in another suds, then wring them out of it, and put them in a clean tub, and turn on sufficient boiling water to cover them, and let them remain till the water is cold. A little indigo in the boiling water makes the flannels look nicer. If you wish to have your white flannels shrink, so as to have them thick, wash them in soft soap-suds, and rinse them in cold water. Colored woollens that incline to fade, should be washed with beef's gall and warm water before they are put into soap-suds. Colored pantaloons look very well washed with beef's gall and fair warm water, and pressed on the wrong side while damp.

STARCH.—To make good flour starch, mix flour gradually with cold water, so that it may be free from lumps. Stir in cold water till it will pour easily; then stir it into a pot of boiling water, and let it boil five or six minutes, stirring it frequently. A tallow or spermaceti candle, stirred round in the starch several times, will make it smoother—strain it through a thick cloth. Starch made in this manner will answer for cotton and linen very well. Some people do not boil their starch, but merely turn boiling water on the mixed flour and water, but it does not make the clothes look nice. Poland starch is made in the same manner as wheat starch. When rice is boiled in a pot without being tied up in a bag, the water in which it is boiled is as good as Poland starch for clear-starching muslins, if boiled to a thick consistency after it is turned off from the boiled rice, and then strained. Muslins, to look clear, should be

starched, and clapped dry, while the starch is hot, then folded in a very damp cloth, and suffered to remain in it till they become quite damp, before ironing them. If muslins are sprinkled, they are apt to look spotted. Garments that are not worn, when laid by, should not be starched, as it rots them when not exposed to the air.

DIRECTIONS FOR CLEANING SILK GOODS.—When silk cushions, or silk coverings to furniture, become dingy, rub dry bran on them gently, with a woollen cloth, till clean. Remove grease spots and stains as in direction. Silk garments should have the spots extracted before being washed—use hard soap for all colors but yellow, for which soft soap is the best. Put the soap into hot water, beat it till it is perfectly dissolved, then add sufficient cold water to make it just lukewarm. Put in the silks, and rub them in it till clean; take them out without wringing, and rinse them in fair lukewarm water. Rinse it in another water, and for bright yellows, crimsons, and maroons, add sulphuric acid enough to the water to give it an acid taste, before rinsing the garment in it. To restore the colors of the different shades of pink, put in the second rinsing water a little vinegar or lemon-juice. For scarlet, use a solution of tin; for blues, purples, and their shades, use pearl-ash; and for olive-greens, dissolve verdigris in the rinsing water—fawn and browns should be rinsed in pure water. Dip the silks up and down in the rinsing water; take them out of it without wringing, and dry them in the shade. Fold them up while damp; let them remain to have the dampness strike through all parts of them alike, then put them in a mangle—if you have not one, iron them on the wrong side, with an iron just hot enough to smooth them. A little isinglass or gum arabic, dissolved in the rinsing water of gauze shawls and ribbons, is good to stiffen them. The water in which pared potatoes have been boiled, is an excellent thing to wash black silks in—it stiffens, and makes them glossy and black. Beef's gall and lukewarm water is also a nice thing to restore rusty silk, and soap-suds answer very well. They look better not to be rinsed in clear water, but they should be washed in two different waters.

TO EXTRACT STAINS FROM WHITE COTTON GOODS AND COLORED SILKS.—Salts of ammonia, mixed with lime, will take out the stains of wine from silk. Spirits of turpentine, alchohol, and clear ammonia are all good to remove stains on colored silks. Spots of common or durable ink can be removed by saturating them with lemon juice, and rubbing on salt, then putting them where the sun will shine on them hot, for several hours. As fast as it dries, put on more lemon-juice and salt. When lemon-juice cannot be obtained, nitric acid is a good substitute.

Iron mould may be removed in the same way. Mildew and most other stains can be removed by rubbing on soft soap and salt, and placing it where the sun will shine on it hot. Where soap and salt will not remove stains, lemon-juice and salt will generally answer. The above things will only remove stains in warm, clear weather, when the sun is hot. Sulphuric acid, diluted with water, is very effectual in removing fruit stains. Care should be taken not to have it so strong as to eat a hole in the garment, and as soon as the stain is out, it should be rinced in pearl-ash water, and then in fair water. Colored cotton goods, that have common ink spilt on them, should be soaked in lukewarm sour milk.

To Cleanse Feather Beds and Mattresses.—When feather beds become solid or heavy, they may be made clean and light by being treated in the following manner: Rub them over with a stiff brush, dipped in hot soap-suds. When clean, lay them on a shed, or any other clean place, where the rain will fall on them. When thoroughly soaked, let them dry in a hot sun for six or seven successive days, shaking them up well, and turning them over each day. They should be covered over with a thick cloth during the night: if exposed to the night air, they will become damp, and mildew. This way of washing the bed-ticking and feathers, makes them very fresh and light, and is much easier than the old fashioned way, of emptying the beds, and washing the feathers separately, while it answers quite as well. Care must be taken to dry the bed perfectly, before sleeping on it. Hair mattresses that have become hard and dirty, can be made nearly as good as new by ripping them, washing the ticking, and picking the hair free from bunches, and keeping it in a dry airy place, several days. Whenever the ticking gets dry, fill it lightly with the hair, and tack it together.

To cleanse Vials and Pie Plates.—Bottles and vials that have had medicine in them, may be cleansed by putting ashes in each one, and immersing them in a pot of cold water, then heating the water gradually until it boils. When they have boiled in it an hour, take it from the fire, and let them remain in it till cold; then wash them in soap-suds, and rinse them in fair water till clean. Pie plates that have been used much for baking, are apt to impart an unpleasant taste to the pies, which is owing to the lard and butter of the crust soaking into them, and becoming rancid. It may be removed by putting them in a brass kettle, with ashes and cold water, and boiling them in it an hour.

To temper Earthenware.—Earthenware that is used to bake in, will be less liable to crack from the heat, if put before

they are used into a vessel with sufficient cold water to cover them, then heated in it gradually, till the water boils. When the vessel is taken from the fire, the ware should remain in until cold.

To RESTORE RUSTY ITALIAN CRAPE.—Heat skim milk and water; dissolve in half a pint of it a piece of glue an inch square, then take it from the fire. Rinse the crape out in vinegar to clean it; then, to stiffen it, put it in the mixed glue and milk. Wring it out, and clap it till dry, then smooth it out with a hot iron: a paper should be laid over it when ironed. Gin is an excellent thing to restore rusty crape; dip it in, and let it get saturated with it; then clap it till dry, and smooth it out with a moderately hot iron. Italian crape can be died to look as well as that which is new.

To TEMPER NEW OVENS AND IRON WARE.—New ovens, before they are baked in, should have a fire kept up in them half a day. As soon as the wood is removed, put up the lid of the oven. It should not be used for baking until it has been heated the second time. If not treated in this manner, it will never retain heat well. New flat-irons should be heated half a day before they are used, in order to retain the heat well. Iron cooking utensils, when new, will be less liable to crack if heated gradually five or six hours, and then cooled slowly before being used to cook in. Cold water should never be turned into hot iron utensils, as it will crack them by cooling the surface too suddenly.

To REMOVE OR KEEP RUST FROM CUTLERY.—Bristol brick is good to remove rust, and give a high polish to steel utensils. It should be powdered fine, and rubbed on dry, with a woollen cloth. Knives should be rubbed on a board, with a thick leather covered over it, and fastened down tight. The brick should be dry, and powdered fine, and the knives should not be wet after cleaning, but merely wiped with a dry clean cloth. To make the handles smooth, wipe them with a cloth that is a little damp, being careful not to touch the blades, as it will tarnish them. Knives look very nice cleaned in this manner, and the edge will keep sharp. Ivory-handled knives should never have the handles put into hot water, as it will turn them yellow. If, through misuse, they turn yellow, rub them with sand paper. When Bristol brick will not remove rust from steel, rub the spots with sand paper or emery, or else rub on sweet oil, and let it remain a day; then rub it off with powdered quicklime. To keep steel utensils (that are not in constant use) from contracting rust, clean them thoroughly with Bristol brick, wipe them on a perfectly dry cloth, and rub them over with sweet oil, and cover them with

brown paper, so as to exclude the air. Knives and forks should be wrapped up in brown paper, each one by itself.

To DESTROY COCKROACHES, ANTS, AND OTHER HOUSEHOLD VERMIN.—Hellebore, rubbed over with molasses and put round the places that cockroaches frequent, is a very effectual poison for them. Arsenic, spread on bread and butter, and placed round rat or mouse holes, will soon put a stop to their ravages. Quicksilver and the white of an egg, beat together, and laid with a feather round the crevices of the bedsteads and the sacking, is very effectual in destroying bugs in them. To kill flies, when so numerous as to be troublesome, keep cobalt, wet with spirit, in a large shallow plate. The spirit will attract the flies, and the cobalt will kill them very soon. Black pepper is said to be good to destroy them—it should be mixed, so as to be very strong, with a little cream and sugar. Great care is necessary in using the above poisons, where there are any children, as they are so apt to eat any thing that comes in their way, and these poisons will prove as fatal to them as to vermin, (excepting the pepper.) The flour of sulphur is said to be good to drive ants away, if sprinkled around the places that they frequent. Sage is also good. Weak brine will kill worms in gravel walks, if kept moist with it a week in the spring, and three or four days in the fall.

PRESERVATIVES AGAINST THE RAVAGES OF MOTHS.—Moths are very apt to eat woollen and fur garments early in the summer. To keep them from the garments, take them late in the spring, when not worn, and put them in a chest, with considerable camphor gum. Cedar chips, or tobacco leaves, are also good for this purpose. When moths get into garments, the best thing to destroy them is to hang the garments in a closet, and make a strong smoke of tobacco leaves under them. In order to do it, have a pan of live coals in the closet, and sprinkle on the tobacco leaves.

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## COMMON SIMPLE DYES.

To DYE BLACK.—Allow a pound of logwood to each pound of goods that are to be dyed. Soak it over night in soft water, then boil it an hour, and strain the water in which it is boiled. For each pound of logwood, dissolve an ounce of blue vitriol in lukewarm water sufficient to wet the goods. Dip the goods

in—when saturated with it, turn the whole into the logwood dye. If the goods are cotton set the vessel on the fire, and let the goods boil ten or fifteen minutes, stirring them constantly to prevent their spotting. Silk and woollen goods should not be boiled in the dye-stuff, but it should be kept at a scalding heat for twenty minutes. Drain the goods without wringing, and hang them in a dry, shady place, where they will have the air. When dry, set the color by, put them into scalding hot water, that has salt in it, in the proportion of a tea-cup full to three gallons of the water. Let the goods remain in it till cold, then hang them where they will dry; they should not be wrung. Boiling hot suds is the best thing to set the color of black silk—let it remain in it till cold. Soaking black-dyed goods in sour milk, is also good to set the color.

Green and Blue Dye, for Silks and Woollens.—For green dye, take a pound of oil of vitriol, and turn it upon half an ounce of Spanish indigo, that has been reduced to a fine powder. Stir them well together, then add a lump of pearl-ash, of the size of a pea—as soon as the fermentation ceases, bottle it—the dye will be fit for use the next day. Chemical blue is made in the same manner, only using half the quantity of vitriol. For woollen goods, the East indigo will answer as well as the Spanish, and comes much lower. This dye will not answer for cotton goods, as the vitriol rots the threads. Wash the articles that are to be dyed till perfectly clean, and free from color. If you cannot extract the color by rubbing it in hot suds, boil it out—rinse it in soft water, till entirely free from soap, as the soap will ruin the dye. To dye a pale color, put to each quart of soft warm water that is to be used for the dye, ten drops of the above com position—if you wish a deep color, more will be necessary. Put in the articles without crowding, and let them remain in till of a good color—the dye-stuff should be kept warm—take the articles out without wringing, drain as much of the dye out of them as possible, then hang them to dry in a shady, airy place. They should be dyed when the weather is dry—if not dried quick, they will not look nice. When perfectly dry, wash them in lukewarm suds, to keep the vitriol from injuring the texture of the cloth. If you wish for a lively bright green, mix a little of the above composition with yellow dye.

Yellow Dyes.—To dye buff color, boil equal parts of annatto and common potash, in soft clear water. When dissolved take it from the fire; when cool, put in the goods, which should previously be washed free from spots, and color; set them on a moderate fire where they will keep hot, till the goods are of the shade you wish. To dye salmon and orange color, tie annatto in a bag, and soak it in warm soft soap suds, till it becomes

soft, so that you can squeeze enough of it through the bag to make the suds a deep yellow—put in the articles, which should be clean, and free from color; boil them till of the shade you wish. There should be enough of the dye to cover the goods—stir them while boiling, to keep them from spotting. This dye will make a salmon or orange color, according to the strength of it, and the time the goods remain in. Drain them out of the dye, and dry them quick, in the shade—when dry, wash them in soft soap suds. Goods dyed in this manner should never be rinsed in clear water. Peach leaves, fustic, and saffron, all make a good straw or lemon color, according to the strength of the dye. They should be steeped in fair soft water, in an earthen or tin vessel, and then strained, and the dye set with alum, and a little gum arabic dissolved in the dye, if you wish to stiffen the article. When the dye-stuff is strained, steep the articles in it.

Red Dyes.—Madder makes a good durable red, but not a brilliant color. To make dye of it, allow for half a pound of it three ounces of alum, and one of cream of tartar, and six gallons of water. This proportion of ingredients will make sufficient dye for six or seven pounds of goods. Heat half of the water scalding hot, in a clean brass kettle, then put in the alum and cream of tartar, and let it dissolve. When the water boils, stir the alum and tartar up in it, put in the goods, and let them boil a couple of hours; then rinse them in fair water—empty the kettle, and put in three gallons of water, and the madder; rub it fine in the water, then put in the goods, and set them where they will keep scalding hot for an hour, without boiling—stir them constantly. When they have been scalding an hour, increase the fire till they boil. Let them boil five minutes; then drain them out of the dye, and rinse them, without wringing, in fair water, and hang them in the shade, where they will dry. To dye a fine crimson, take for each pound of goods two and a half ounces of alum, an ounce and a half of white tartar—put them in a brass kettle, with sufficient fair water to cover your goods; set it where it will boil briskly for several minutes; then put in the goods, which should be washed clean, and rinsed in fair water. When the goods have boiled half an hour, take them out, without wringing, and hang where they will cool all over alike, without drying; empty out the alum and tartar water, put fresh water in the kettle, and for each pound of goods to be dyed, put in an ounce of cochineal, powdered fine. Set the kettle on the fire, and let the water boil fifteen or twenty minutes; then put in sufficient cold water to make it lukewarm, put in the goods, and boil them an hour and a quarter—take them out without wringing, and dry them in a shady place. The blossoms of the Balm of Gilead, steeped with fair water in a vessel, then strained, will

silk a pretty red color. The silk should be washed clean and free from color, then rinsed in fair water, and boiled in the strained dye, with a small piece of alum. To dye a fine delicate pink, use a carmine saucer—the directions for dyeing come with the saucers. It is too expensive a dye for bulky goods, but for faded fancy shawls and ribbons, it is quite worth the while to use it, as it gives a beautiful shade of pink.

SLATE-COLORED DYE.—To make a good dark slate color, boil sugar-loaf paper with vinegar, in an iron utensil—put in alum to set the color. Tea grounds, set with copperas, makes a good slate color. To produce a light slate color, boil white maple bark in clear water, with a little alum—the bark should be boiled in a brass utensil. The dye for slate color should be strained before the goods are put into it. They should be boiled in it, and then hung where they will drain and dry.

TO SET COLORS, &c. An ox's gall will set any color,—silk, cotton, or woollen. I have seen the colors of calico, which faded at one washing, fixed by it. Where one lives near a slaughter house, it is worth while to buy cheap, fading goods, and set them in this way. The gall can be bought for a few cents. Get out all the liquid, and cork it up in a large phial. One large spoonful of this in a gallon of warm water is sufficient. This is likewise excellent for taking out spots from bombazine, bombazet, &c. After being washed in this, they look about as well as when new. It must be thoroughly stirred into the water, and not put upon the cloth. It is used without soap. After being washed in this, cloth which you want to *clean* should be washed in warm suds, without using soap.

## SOAP.

TO MAKE SOAP.—If you burn wood, you can make your own lye; but the ashes of coal are not worth much. Bore small holes in the bottom of a barrel, place four bricks around, and fill the barrel with ashes. Wet the ashes well, but not enough to drop; let it soak thus three or four days; then pour a gallon of water in every hour or two, for a day or more, and let it drop into a pail or tub beneath. Keep it dripping till the color of the lye shows the strength is exhausted. If your lye is not strong enough, you must fill your barrel with fresh ashes, and let the lye run through it. Some people take a barrel without any bottom, and lay sticks and straw across to prevent the ashes from falling through. To make a barrel of soap, it

will require about five or six bushels of ashes, with at least four quarts of unslacked stone lime; if slacked, double the quantity.

When you have drawn off part of the lye, put the lime (whether slack or not) into two or three pails of boiling water, and add it to the ashes, and let it drain through.

It is the practice of some people, in making soap, to put the lime near the bottom of the ashes when they first set it up; but the lime becomes like mortar, and the lye does not run through, so as to get the strength of it, which is very important in making soap, as it contracts the nitrous salts which collect in ashes, and prevents the soap from *coming*, (as the saying is.) Old ashes are very apt to be impregnated with it.

Three pounds of grease should be put into a pailful of lye. The great difficulty in making soap '*come*' originates in want of judgment about the strength of the lye. One rule may be safely trusted—If your lye will bear up an egg, or a potato, so that you can see a piece of the surface as big as a shilling, it is just strong enough. If it sink below the top of the lye, it is too weak, and will never make soap; if it is buoyed up half way, the lye is too strong; and that is just as bad. A bit of quicklime, thrown in while the lye and grease are boiling together, is of service. When the soap becomes thick and ropy, carry it down cellar in pails and empty it into a barrel.

Cold soap is less trouble, because it does not need to boil; the sun does the work of fire. The lye must be prepared and tried in the usual way. The grease must be tried out, and strained from the scraps. Two pounds of grease (instead of three) must be used to a pailful; unless the weather is very sultry, the lye should be hot when put to the grease. It should stand in the sun, and be stirred every day. If it does not begin to look like soap in the course of five or six days, add a little hot lye to it; if this does not help it, try whether it be grease that it wants. Perhaps you will think cold soap wasteful, because the grease must be strained; but if the scraps are boiled thoroughly in strong lye, the grease will all float upon the surface, and nothing be lost.

BAYBERRY, OR MYRTLE SOAP.—Dissolve two pounds and a quarter of white potash in five quarts of water, then mix it with ten pounds of myrtle wax, or bayberry tallow. Boil the whole over a slow fire, till it turns to soap, then add a tea-cup of cold water—let it boil ten minutes longer—at the end of that time turn it into tin moulds, or pans, and let them remain a week or ten days to dry, then turn them out of the moulds. If you wish to have the soap scented, stir into it any essential oil, that has an agreeable smell, just before you turn it into the moulds. This kind of soap is excellent for shaving, and chapped hands—

it is also good for eruptions on the face. It will be fit for use in the course of three or four weeks after it is made, but it is better for being kept ten or twelve months.

SOAP FROM SCRAPS.—Dissolve eighteen pounds of potash in three pailfuls of water; then add to it twenty-five pounds of grease, and boil it over a slow fire for a couple of hours. Turn it into a barrel, and fill it up with water.

COLD SOAP.—Heat twenty-six pounds of strained grease. When melted, mix it with four pailfuls of lye, made of twenty pounds of white potash. Let the whole stand in the sun, stirring it frequently. In the course of a week, fill the barrel with weak lye. This method of making soap is much easier than to make a lye of your ashes, while it is as cheap, if you sell your ashes to the soap-boiler.

HARD SOAP.—Dissolve twenty weight of white potash in three pailfuls of water. Heat twenty pounds of strained grease, then mix it with the dissolved potash, and boil them together till the whole becomes a thick jelly, which is ascertained by taking a little of it out to get cold. Take it from the fire, stir in cold water till it grows thin, then put to each pailful of soap a pint of blown salt—stir it in well. The succeeding day, separate it from the lye, and heat it over a slow fire. Let it boil a quarter of an hour, then take it from the fire. If you wish to have it a yellow color, put in a little palm oil, and turn it out into wooden vessels. When cold, separate it again from the lye, and cut it in bars—let them remain in the sun several days to dry.

WINDSOR AND CASTILE SOAP.—To make the celebrated Windsor soap, nothing more is necessary than to slice the best white soap as thin as possible, and melt it over a slow fire. Take it from the fire when melted, and when it is just lukewarm, add enough of the oil of caraway to scent it. If any other fragrant oil is liked better, it may be substituted. Turn it into moulds, and let it remain in a dry situation for five or six days. To make Castile soap, boil common soft soap in lamp oil three hours and a half.

SHAVING SOAP.—A very nice soap for shaving may be made by mixing a quarter of a pound of Castile soap, one cake of old Windsor soap, a gill of lavender water, the same of Cologne water, and a very little alchohol. Boil all these together, until thoroughly mixed.

## COOKING UTENSILS.

The various utensils used for the preparation and keeping of food are made either of metal, glass, pottery ware, or wood; each of which is better suited to some particular purposes than the others. Metallic utensils are quite unfit for many uses, and the knowledge of this is necessary to the preservation of health in general, and sometimes to the prevention of immediate dangerous consequences.

The metals commonly used in the construction of these vessels are silver, copper, brass, tin, iron, and lead. Silver is preferable to all others, because it cannot be dissolved by any of the substances used as food. Brimstone unites with silver, and forms a thin brittle crust over it that gives it the appearance of being tarnished, which may be accidentally taken with food; but this is not particularly unwholesome, nor is liable to be taken often, nor in large quantities. The discoloring of silver spoons used with eggs arises from the brimstone contained in eggs. Nitre or saltpetre has also a slight effect upon silver, but nitre and silver seldom remain long enough together in domestic uses to require any particular caution.

Copper and brass are both liable to be dissolved by vinegar, acid fruits, and pearlash. Such solutions are highly poisonous, and great caution should be used to prevent accidents of the kind. Vessels made of these metals are generally tinned, that is, lined with a thin coating of a mixed metal, containing both tin and lead. Neither acids, nor any thing containing pearlash, should ever be suffered to remain above an hour in vessels of this kind, as the tinning is dissolvable by acids, and the coating is seldom perfect over the surface of the copper or brass.

The utensils made of what is called block tin are constructed of iron plates coated with tin. This is as liable to be dissolved as the tinning of copper or brass vessels, but iron is not an unwholesome substance, if even a portion of it should be dissolved and mixed in the food. Iron is therefore one of the safest metals for the construction of culinary utensils; and the objection to its more extensive use only rests upon its liability to rust, so that it requires more cleaning and soon decays. Some articles of food, such as quinces, orange peel, artichokes, &c. are blackened by remaining in iron vessels, which therefore must not be used for them.

Leaden vessels are very unwholesome, and should never be used for milk and cream if it be ever likely to stand till it become sour. They are unsafe also for the purpose of keeping salted meats.

The best kind of pottery ware is oriental china, because the

glazing is a perfect glass, which cannot be dissolved, and the whole substance is so compact that liquid cannot penetrate it. Many of the English pottery wares are badly glazed, and as the glazing is made principally of lead, it is necessary to avoid putting vinegar and other acids into them. Acids and greasy substances penetrate into unglazed wares, excepting the strong stone ware; or into those of which the glazing is cracked, and hence give a bad flavor to any thing they are used for afterwards. They are quite unfit therefore for keeping pickles or salted meats. Glass vessels are infinitely preferable to any pottery ware but oriental china, and should be used whenever the occasion admits of it.

Wooden vessels are very proper for keeping many articles of food, and should always be preferred to those lined with lead. If any substance has fermented or become putrid in a wooden cask or tub, it is sure to taint the vessel so as to produce a similar effect upon any thing that may be put into it in future. It is useful to char the insides of these wooden vessels before they are used, by burning wooden shavings, so as to coat the insides with a crust of charcoal.

As whatever contaminates food in any way must be sure, from the repetition of its baneful effects, to injure the health, a due precaution with respect to all culinary vessels is necessary for its more certain preservation. There is a kind of hollow iron ware lined with enamel, which is superior to every other utensil for sauces or preserves; indeed it is preferable for every purpose.

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To Clean Plate.—The best material for cleaning plate that is in constant use, is soap and water; with a soft cloth; if a dark, tarnished spot should appear, a little damp whitening on a small brush will soon remove it. For plate that has long lain by, liquor castors, cruet stands, &c., first wash it with soap and water, and if needful, (in consequence of tarnish,) smear it all over with whitening and spirits of wine, or common gin, set it to dry, and then brush it off. Decanter stands, and other articles which must not be washed, on account of the varnished satin wood and green baize, should be subject to the latter treatment only.

The best plate powder is the purest whitening; because it is soft, and not a metallic preparation, as rouge is, and other advertised plate powders; these act upon the silver, and wear it rapidly away.

After the plate has been washed with hot water, rub it over with a mixture of levigated hartshorn and spirits of turpentine.

which is the best preparation I have known for cleansing plate and renewing its polish. Remember, that two good sized leathers are required for cleaning plate, one of which should be kept for rubbing off the hartshorn powder, and the other for polishing up the silver afterwards.

To PREVENT THE ILL EFFECTS OF CHARCOAL.—Set an uncovered vessel filled with boiling water over the pan containing the charcoal, the vapour of which will counteract the deleterious fumes, and, while it keeps boiling, will make charcoal as safe as any other fuel.

To KEEP PICKLES AND SWEETMEATS.—Pickles should be kept in unglazed earthen jars; unglazed stone pots answer very well for common fruit. A paper wet in brandy, or proof spirit, and laid on the preserved fruit, tends to keep it from fermenting. Both pickles and sweetmeats should be watched, to see that they do not ferment, particularly when the weather is warm. Whenever they ferment, turn off the vinegar or syrup, scald and turn it back while hot. When pickles grow soft, it is owing to the vinegar being too weak. To strengthen it, heat it scalding hot, turn it back on the pickles, and, when lukewarm, put in a little alum, and a brown paper wet in molasses. If it does not grow sharp in the course of three weeks it is past recovery, and should be thrown away, and fresh vinegar turned on, scalding hot to the pickles.

CAUTIONS RELATIVE TO THE USE OF BRASS AND COPPER COOKING UTENSILS.—Cleanliness has been aptly styled the cardinal virtue of cooks. Food is more healthy, as well as palatable, cooked in a cleanly manner. Many lives have been lost in consequence of carelessness in using brass, copper, and glazed earthen cooking utensils. The two first should be thoroughly cleansed with salt and hot vinegar before cooking in them, and no oily or acid substance after being cooked, should be allowed to cool or remain in any of them.

DURABLE INK FOR MARKING LINEN.—Dissolve a couple of drachms of lunar caustic, and half an ounce of gum arabic, in a gill of rain water. Dip whatever is to be marked in strong pearl-ash water. When perfectly dry, iron it very smooth; the pearl-ash water turns it a dark color, but washing will efface it. After marking the linen, put it near a fire, or in the sun to dry. Red ink, for marking linen, is made by mixing and reducing to a fine powder half an ounce of vermillion, a drachm of the salt of steel, and linseed oil to render it of the consistency of black durable ink.

BLACK BALL.—Melt together, moderately, ten ounces of Bay-

berry tallow, five ounces of bees' wax, one ounce of mutton tallow. When melted, add lamp or ivory black to give it a good black color. Stir the whole well together, and add, when taken from the fire, half a glass of rum.

CEMENT FOR THE MOUTHS OF CORKED BOTTLES.—Melt together a quarter of a pound of sealing wax, the same quantity of rosin, a couple of ounces of bees' wax. When it froths, stir it with a tallow candle. As soon as it melts, dip the mouths of the corked bottles into it. This is an excellent thing to exclude the air from such things as are injured by being exposed to it.

JAPANESE CEMENT, OR RICE GLUE.—Mix rice flour with cold water, to a smooth paste, and boil it gently. It answers all the purposes of wheat flour paste, while it is far superior in point of transparency and smoothness. This composition, made with so small a proportion of water as to have it of the consistence of plastic clay, may be used to form models, busts, basso-relievos, and similar articles. When made of it, they are susceptible of a very high polish. Poland starch is a nice cement for pasting layers of paper together, or any fancy articles.

CEMENT FOR ALABASTER.—Take of white bees' wax one pound, of rosin a pound, and three-quarters of alabaster. Melt the wax and rosin, then strew the alabaster over it lightly, (which should be previously reduced to a fine powder.) Stir the whole well together, then knead the mass in water, in order to incorporate the alabaster thoroughly with the rosin and wax. The alabaster, when mended, should be perfectly dry, and heated. The cement, when applied, should also be heated. Join the broken pieces, bind them, and let them remain a week. This composition, when properly managed, forms an extremely strong cement.

CEMENT FOR IRON WARE.—Beat the whites of eggs to a froth, then stir into them enough quicklime to make a consistent paste, then add iron file dust to make a thick paste. The quicklime should be reduced to a fine powder before mixing it with the eggs. Fill the cracks in iron-ware with this cement, and let them remain several weeks before using them.

TO LOOSEN THE STOPPLES OF DECANTERS AND SMELLING BOTTLES THAT ARE WEDGED IN TIGHT.—Dip the end of a feather in oil, and rub it round the stopple, close to the mouth of the bottle; then put the bottle about a couple of feet from the fire, having the mouth towards it. The heat will cause the oil to run down between the stopple and mouth of the bottle. When warm, strike the bottle gently on both sides, with any light wooden

instrument that you may happen to have. If the stopple cannot be taken out with the hand at the end of this process, repeat it, and you will finally succeed by persevering in it, however firmly it may be wedged in.

LIP SALVE.—Dissolve a small lump of white sugar in a tablespoonful of rosewater; common water will do, but is not as good. Mix it with a couple of large spoonfuls of sweet oil, a piece of spermaceti, of the size of half a butternut. Simmer the whole well together eight or ten minutes, then turn it into a small box.

COLD CREAM.—Take of the oil of almonds two ounces, of spermaceti half an ounce, and white wax half an ounce. Put them in a close vessel, and set the vessel in a skillet of boiling water. When melted, beat the ingredients with rose-water until cold. Keep it in a tight box, or wide-mouthed bottle, corked up close.

TO PREVENT THE FORMATION OF A CRUST ON TEA-KETTLES.—Keep an oyster-shell in your tea-kettle, and it will prevent the formation of a crust on the inside of it, by attracting the stony particles to itself.

TO REMOVE STAINS FROM BROADCLOTH.—Take an ounce of pipe clay that has been ground fine, and mix it with twelve drops of alcohol, and the same quantity of the spirits of turpentine. Whenever you wish to remove any stains from cloth, moisten a little of this mixture with alcohol, and rub it on the spots. Let it remain till dry, then rub it off with a woollen cloth, and the spots will disappear,

TO EXTRACT PAINT FROM COTTON, SILK AND WOOLLEN GOODS.—Saturate the spot with spirits of turpentine, and let it remain several hours, then rub it between the hands. It will crumble away, without injuring either the color or texture of the article.

TO REMOVE BLACK STAINS ON SCARLET WOOLLEN GOODS.—Mix tartaric acid with water to give it a pleasant acid taste, then saturate the black spots with it, taking care not to have it touch the clean part of the garment. Rinse the spots immediately, in fair water. Weak pearl-ash water is good to remove stains that are produced by acids.

FEATHERS.—It is said that tumbled plumes may be restored to elasticity and beauty by dipping them in hot water, then shaking and drying them.

Icy Steps.—Salt strewed upon the door-steps in winter, will cause the ice to crack, so that it can be easily removed.

Flowers.—Flowers may be preserved fresh in tumblers or vases by putting a handful of salt in the water, to increase its coldness. If put under a glass vase, from which the air is entirely excluded, they will keep a long while.

To Clean Marble Fire-Places.—If you happen to live in a house which has marble fireplaces, never wash them with suds; this destroys the polish, in time. They should be dusted; the spots taken off with a nice oiled cloth, and then rubbed dry with a soft rag.

To Clean Woollen and Silk Shawls.—Pare and grate raw, mealy potatoes, and put to each pint of the potato pulp a couple of quarts of cold water. Let it stand five hours, then strain the water through a sieve, and rub as much of the potato pulp through as possible—let the strained water stand to settle again—when very clear, turn the water off from the dregs carefully. Put a clean white cotton sheet on a perfectly clean table, lay on the shawl which you wish to clean, and pin it down tight. Dip a sponge, that has never been used, into the potato water, and rub the shawl with it till clean; then rinse the shawl in clear water, with a tea-cup of salt to a pailful of water. Spread it on a clean, level place, where it will dry quick—if hung up to dry, the colors are apt to run, and make the shawl streaked. Fold it up while damp, and let it remain half an hour, then put it in a mangler—if you have not one, wrap it in a clean white cloth, and put it under a weight, and let it remain till dry. If there are any grease spots on the shawl, they should be extracted before the shawl is washed.

Directions for Carpets.—Carpets should be taken up and shook thoroughly, if in constant use, as often as three or four times in a year, as the dirt that collects underneath them wears them out very fast. Straw kept under carpets, will make them wear much longer, as the dirt will sift through, and keep it from grinding out. Carpets should be taken up as often as once a year, even if not much used, as there is danger of moths getting into them. If there is any appearance of moths in carpets when they are taken up, sprinkle tobacco or black pepper on the floor before the carpets are put down, and let it remain after they are laid down. When the dust is well shaken out of carpets, if there are any grease spots on them, grate on potter's clay very thick, cover them with brown paper, and set on a warm iron. It will be necessary to repeat this process several

times, to get out all the grease. If the carpets are so much soiled as to require cleaning all over, after the dirt has been shaken out, spread them on a clean floor, and rub on them, with a new broom, pared and grated raw potatoes. Let the carpets remain till perfectly dry, before walking on them.

To PRESERVE CHEESE FROM INSECTS.—Cover the cheese, while whole, with a paste made of wheat flour; then wrap a cloth round it, and cover it with the paste. Keep the cheese in a cool dry place. Cheese that has skippers in it, if kept till cold weather, will be freed from them.

To POT CHEESE.—Cheese that has begun to mould, can be kept from becoming any more so, by being treated in the following manner: Cut off the mouldy part, and if the cheese is dry, grate it—if not, pound it fine in a mortar, together with the crust. To each pound of it, when fine, put a table-spoonful of brandy—mix it in well with the cheese, then press it down tight, in a clean stone pot, and lay a paper wet with brandy on the top of it. Cover the pot up tight, and keep it in a cool dry place. This is also a good way to treat dry pieces of cheese. Potted cheese is best when a year old. It will keep several years, without any danger of its breeding insects.

To POT BUTTER FOR WINTER USE.—Mix a large spoonful of salt, a table-spoonful of powdered white sugar, and one of saltpetre. Work this quantity into six pounds of fresh-made butter. Put the butter into a stone pot, that is thoroughly cleansed. When you have finished putting down your butter, cover it with a layer of salt, and let it remain covered until cold weather.

To KEEP VEGETABLES THROUGH THE WINTER.—Succulent vegetables are preserved best in a cool, shady place, that is damp. Turnips, Irish potatoes, and similar vegetables, should be protected from the air and frost by being buried up in sand, and in very severe cold weather covered over with a linen cloth. It is said that the dust of charcoal, sprinkled over potatoes, will keep them from sprouting. I have also heard it said, that Carolina potatoes may be kept a number of months, if treated in the following mannner: Take those that are large, and perfectly free from decay—pack them in boxes of dry sand, and set the boxes in a place exposed to the influence of smoke, and inaccessible to frost.

To PRESERVE HERBS.—All kinds of herbs should be gathered on a dry day, just before, or while in blossom. Tie them in

bundles, and suspend them in a dry, airy place, with the blossoms downwards. When perfectly dry, wrap the medicinal ones in paper, and keep them from the air. Pick off the leaves of those which are to be used in cooking, pound and sift them fine, and keep the powder in bottles, corked up tight.

TO PRESERVE VARIOUS KINDS OF FRUIT THROUGH THE WINTER.—Apples can be kept till June, by taking only those that are hard and sound, wiping them dry, then packing them in tight barrels, with a layer of bran to each layer of apples. Envelope the barrel in a linen cloth, to protect it from frost, and keep it in a cool place, but not so cold as to freeze the apples. It is said that mortar, laid over the top of a barrel of apples, is a good thing to preserve them, as it draws the air from them, which is the principal cause of their decaying. Care should be taken not to have it come in contact with the apples. To preserve oranges and lemons several months, take those that are perfectly fresh, and wrap each one in soft paper; put them in glass jars, or a very light box, with white sand, that has been previously dried in an oven a few hours, after it has been baked in. The sand should be strewed thick over each one of the oranges, as they are laid in the jar, and the whole covered with a thick layer of it. Close the jar up tight, and keep it in a cool dry place, but not so cool as to freeze the fruit. To preserve grapes, gather them on a dry day, when they are not quite dead ripe, and pick those that are not far off from the stems. Lay the bunches of grapes in a glass jar, and sprinkle around each of them a thick layer of bran, so that they will not touch each other. Have a thick layer of bran on the top, and cork and seal the jar very tight, so that the air may be entirely excluded. Whenever they are to be eaten, restore them to their freshness by cutting off a small piece from the end of the stalks, and immerse the stalks of each bunch in sweet wine for a few minutes. The stalks will imbibe the wine, and make the grapes fresh and juicy. Various kinds of fruit, taken when green, such as grapes, gooseberries, currants, and plums, can be kept through the winter, by being treated in the following manner: Fill junk bottles with them, and set them in an oven six or seven hours, after having baked in it. Let them remain till they begin to shrink, then take the fruit from one bottle to fill the others quite full. Cork and seal up the bottles. Whenever you wish to make pies of them, put the quantity you wish to use into a tin pan, turn on boiling water sufficient to cover them, and stew them in it till soft, then sweeten, and make them into pies. Ripe blackberries and whortleberries, to be kept long, should be dried perfectly in the sun, then tied up in bags that are thick enough to exclude the air. When used for pies, treat them in the same manner as the green fruit. Ripe cur-

rants, dried on the stalks, then picked off, and put in bags, will keep nice for pies during the winter. They also make a fine tea for persons that have a fever, particularly the hectic fever—it is also an excellent thing to counteract the effects of opium.

A FIRE PROOF AND WATER PROOF CEMENT.—To half a pint of milk put an equal quantity of vinegar, in order to curdle it; then separate the curd from the whey, and mix the whey with the whites of four or five eggs, beating the whole well together. When it is well mixed, add a little quick lime, through a sieve, until it has acquired the consistence of a thick paste. With this cement broken vessels and cracks of all kinds may be mended. It dries quickly, and resists the action of fire and water.

TO TAKE WAX OUT OF CLOTH.—Hold a red hot iron (a poker will do) steadily within an inch or so of the cloth, and in a few minutes the wax will wholly evaporate; then rub the cloth with some whitish brown paper to remove any mark that may remain.

TO RENDER SHOES WATER-PROOF.—Mix a pint of drying oil, two ounces of yellow wax, two ounces of turpentine, and half an ounce of Burgundy pitch, over a slow fire. Lay the mixture, whilst hot, on the boots or shoes with a sponge or soft brush; and, when they are dry, lay it on again and again, until the leather becomes quite saturated, that is to say, will hold no more. Let them then be put away, and not be worn until they are perfectly dry and elastic: they will afterwards be found not only impenetrable to wet, but soft and pliable, and of much longer duration.

STOVE POLISH.—For polishing stoves the best thing is the British lustre, as it does not soil the hands on touching. It is sold at the apothecaries, and directions for using are printed on the outside of each package.

TO CLEAN PAPERED WALLS.—The very best method is to rub them with stale bread. Cut the crust off very thick, and wipe straight down from the top, then go to the top again, and so on. The staler the bread the better.

TEETH.—Honey mixed with pure pulverized charcoal is said to be excellent to cleanse the teeth, and make them white.—Limestone water with a little Peruvian bark is very good to be occasionally used by those who have defective teeth, or an offensive breath.

CHLORIDE OF LIME.—A room may be purified from offensive smells of any kind by a few spoonfuls of chloride of lime dissolved in water. A good sized saucer, or some similar vessel, is large enough for all common purposes. The article is cheap, and is invaluable in the apartment of an invalid.

VARNISHING GILDED FRAMES.—It is said that looking-glass frames may be cleansed with a damp cloth, without injury, provided they are varnished with the pure white alcoholic varnish, used for transferred engravings and other delicate articles of fancy work. This would save the trouble of covering and uncovering picture-frames with the change of the seasons. I never heard how many coats of varnish were necessary, but I should think it would be safe to put on more than one.

EGGS IN WINTER.—The reason hens do not usually lay eggs in the winter is that the gravel is covered up with snow, and therefore they are not furnished with lime to form the shells. If the bones left of meat, poultry, &c., are pounded and mixed with their food, or given to them alone, they will eat them very eagerly, and will lay eggs the same as in summer. Hens fed on oats are much more likely to lay well than those fed on corn.

PEARLS.—In order to preserve the beauty of pearl ornaments, they should be carefully kept from dampness. A piece of paper torn off and rolled up, so as to present a soft, ragged edge, is the best thing to cleanse them with.

TO PRESERVE GREEN CURRANTS.—Currants may be kept fresh for a year or more, if they are gathered when green, separated from the stems, put into dry, clean junk bottles, and corked very carefully, so as to exclude the air. They should be kept in a cool place in the cellar.

CANDLES.—Very hard and durable candles are made in the following manner: Melt together ten ounces of mutton tallow, a quarter of an ounce of camphor, four ounces of beeswax, and two ounces of alum. Candles made of these materials burn with a very clear light.

CREAM.—The quantity of cream on milk may be greatly increased by the following process: Have two pans ready in boiling hot water, and when the new milk is brought in, put it into one of these hot pans and cover it with the other. The quality as well as the thickness of the cream is improved.

TAINTED BUTTER.—Some good cooks say that bad butter may be purified in the following manner: Melt and skim it, then put into it a piece of well-toasted bread; in a few minutes the butter will lose its offensive taste and smell; the bread will absorb it all. Slices of potatoe fried in rancid lard will in a great measure absorb the unpleasant taste.

TO PREVENT MOTHS.—In the month of April beat your fur garment well with a small cane or elastic stick, then lap them up in linen without pressing the fur too hard, and put between the folds some camphor in small lumps; then put your furs in this state in boxes well closed.

When the furs are wanted for use, beat them well as before, and expose them for twenty-four hours to the air, which will take away the smell of the camphor.

If the fur has long hair, as bear or fox, add to the camphor an equal quantity of black pepper in powder.

PASTE.—To make common paste, mix one table-spoonful of flour with one of cold water, stir it well together, and add two more table-spoonfuls of water; set it over the fire and give it a boil, stirring it all the time, or it will burn at the bottom of the saucepan.

COLOGNE WATER.—One pint of alcohol, sixty drops of lavender, sixty drops of bergamot, sixty drops of essence of lemon, sixty drops of orange-water. To be corked up, and well shaken. It is better for considerable age.

TO MAKE LEMON SYRUP.—The lemon syrup, usually sold at fifty cents a bottle, may be made much cheaper. Those who use a great quantity of it will find it worth their while to make it. Take about a pound of Havana sugar; boil it in water down to a quart; drop in the white of an egg, to clarify it, strain it; add one quarter of an ounce of tartaric acid, or citric acid; if you do not find it sour enough, after it has stood two or three days and shaken freely, add more of the acid. A few drops of the oil of lemon improves it.

TO CLEAN PAINT.—Rub it over with a bit of flannel dipped in sweet oil—then rub it hard with finely powdered rotten stone—then rub it with a soft linen cloth, and polish with a bit of wash leather.

TO EFFACE GREASE SPOTS FROM SILKS.—Turpentine will extract the grease but will form an edge wherever it is applied. French chalk absorbs the offending matter, but leaves a muddy or dull appearance, that is almost as unsightly as the grease

The only safe and really infallible method of extracting grease spots from silks, (of even the most delicate hues,) is the following, which should be applied as soon after the discovery of the injury as possible. Hold the part firmly, to prevent the silk from being creased; then, with a clean soft white cloth, (an old cambric pocket handkerchief is the best material,) rub the spot very briskly, but not with sufficient violence to fray the silk; change the portions of the handkerchief frequently; the silk may be held to the fire to assist the operation, but this is not needful. In the course of a minute or two the spot will have entirely disappeared.

For Burns.—Apply cotton wool dipped in oil as soon as possible, and keep it on till the fire is entirely out, which will usually take from two days to a week.

For a Cut.—Wash off the blood in cold water, and bind it up with a clean cotton bandage; if it inclines to bleed, put on scraped lint, after bringing the edges of the wound together as closely as possible, and bind it rather tight. Or use sticking-plaster.

When a Nail or Pin has been run into the Foot, instantly bind on a rind of salt pork; if the foot swell bathe it in a strong decoction of wormwood, then bind on another rind of pork, and keep quiet till the wound is well. The lockjaw is often caused by such wounds, if neglected.

For a Bruise or Sprain.—Bathe the part in cold water, till you can get ready a decoction of wormwood. This is one of the best remedies for sprains and bruises. When the wormwood is fresh gathered, pound the leaves and wet them either with water or vinegar, and bind them on the bruise; when the herb is dry, put it into cold water, and let it boil a short time, then bathe the bruise and bind on the herb.

Always keep cotton wool, scraped lint, and wormwood on hand.

The Ear-ache is usually caused by a sudden cold. Steam the head over hot herbs, bathe the feet, and put into the ear cotton wool wet with sweet oil and paregoric.

For the Tooth-ache, if caused by a cold, a ginger poultice is the best remedy. Wet a thick flannel cloth in scalding vinegar, sprinkle it thickly over with ground ginger, and bind on the face when going to bed.

THE BEST PREVENTIVE OF COLDS is to wash your children every day thoroughly in cold water, if they are strong enough to bear it; if not, add a little warm water, and rub the skin dry. This keeps the pores open. If they do take cold, give them a warm bath as soon as possible; if that is not convenient, bathe the feet and hands and wash the body all over in warm water, then give a cup of warm tea, and cover the patient in bed.

TO CLEAN MARBLE.—Pound very finely a quarter of a pound of whitening and a small quantity of stone blue; dissolve in a little water one ounce of soda, and mix the above ingredients carefully together with a quarter of a pound of soft soap. Put the whole into an earthen pipkin, and boil it for a quarter of an hour over a slow fire, carefully stirring it. Then, when quite hot, lay it with a brush upon the marble, and let it remain on half an hour. Wash it off with warm water, flannel, and scrubbing brush, and wipe it dry.

TO MAKE BLACKING.—Three ounces of ivory black; two ounces of treacle; half an ounce of vitriol; half an ounce of sweet oil; quarter of a pint of vinegar, and three-quarters of a pint of water. Mix the oil, treacle, and ivory black, gradually to a paste; then add the vitriol, and by degrees, the vinegar and water. It will produce a beautiful polish.

TO PREVENT THE SMOKING OF A LAMP.—Soak the wick in strong vinegar, and dry it well before you use it; it will then burn both sweet and pleasant, and give much satisfaction for the trifling trouble in preparing it.

RECIPE EFFECTUALLY TO DESTROY BEDBUGS.—Take two ounces of quicksilver, and the whites of two eggs, and so on in this ratio for a larger or smaller quantity. Beat the quicksilver and the whites together until they unite and become a froth. With a feather then apply the compound thus formed to the crevices and holes in your bedsteads. This done once or twice in a year will prove effectual.

KISSES.—Powder a pound of the best loaf-sugar. Beat to a strong froth the whites of eight eggs, and when it is stiff enough to stand alone, beat into it the powdered sugar, (a tea-spoonful at a time,) adding the juice of two lemons, or ten drops of essence of lemon. Having beaten the whole very hard, drop it

in oval or egg-shaped heaps upon sheets of white paper, smoothing them with the spoon and making them of a handsome and regular form. Place them in a moderate oven, (if it is too cool they will not rise, but will flatten and run into each other,) and bake them till coloured of a very pale brown. Then take them off the papers very carefully, place two bottoms, or flat sides, together, so as to unite them in an oval ball, and lay them on their sides to cool.

ALMOND BREAD.—Blanch, and pound in a mortar, half a pound of shelled sweet almonds till they are a smooth paste, adding rose-water as you pound them. They should be done the day before they are wanted. Prepare a pound of loaf-sugar finely powdered, a tea-spoonful of mixed spice, mace, nutmeg and cinnamon, and three-quarters of a pound of sifted flour. Take fourteen eggs, and separate the whites from the yolks. Leave out seven of the whites, and beat the other seven to a stiff froth. Beat the yolks till very thick and smooth, and then beat the sugar gradually into them, adding the spice. Next stir in the white of egg, then the flour, and lastly the almonds. You may add twelve drops of essence of lemon.

Put the mixture into a square tin pan, well buttered, or into a copper or tin turban-mould, and set it immediately in a brisk oven. Ice it when cool. It is best when eaten fresh.

You may add a few bitter almonds to the sweet ones.

BISCUITS.—A pound and a half of flour made wet with equal quantities of milk and water, moderately warm, made stiff, and rolled out very thin; cut them to any size you please, prick them, and bake them in a moderate oven on a tin. No flour to be put on the tins or biscuits.

RASPBERRY CAKES.—Take any quantity of fruit you please, weigh and boil it, and when mashed, and the liquor is washed, add as much sugar as was equal in weight to the raw fruit. Mix it very well *off* the fire till the whole is dissolved, then lay it on plates, and dry it in the sun. When the top part dries cut it off into small cakes, and turn them on a fresh plate. When dry, put the whole in boxes with layers of paper.

CIDER CAKE.—Cider cake is very good, to be baked in small loaves. One pound aud a half of flour, half a pound of sugar, quarter of a pound of butter, half a pint of cider, one tea-spoonful of pearlash; spice to your taste. Bake till it turns easily in the pans. I should think about half an hour.

CURRANT CAKES.—Take half a pound of cleaned and dried currants, the same quantity of dried and sifted flour, a quarter

of a pound of pounded sugar, a quarter of a pound of fresh butter, four yolks and three whites of eggs, both well beaten, and a little grated nutmeg or pounded cinnamon; then beat the butter to a cream; add the sugar, and then the eggs and the flour; beat these well for twenty minutes; mix in the currants and the grated nutmeg. Drop the cakes in a round form upon buttered paper, or bake them in small tins in a quick oven.

Cocoa-nut Jumbles.—Grate a large cocoa-nut. Rub half a pound of sifted flour, and wet it with three beaten eggs, and a little rose water. Add by degrees the cocoa-nut, so as to form a stiff dough. Flour your hands and your paste-board, and dividing the dough into equal portions, make the jumbles with your hands into long rolls, and then curl them round and join the ends so as to form rings. Grate loaf sugar over them; lay them in buttered pans, (not so near as to run into each other,) and bake them in a quick oven from five to ten minutes.

Bread Cake.—When you are making wheat bread, and the dough is quite light and ready to bake, take out as much of it as would make a twelve cent loaf, and mix with it a tea-spoonful of powdered sugar, and a tea-cup full of butter that has been softened and stirred about in a tea-cup of warm milk. Add also a beaten egg. Knead it very well, put it into a square pan dredged with flour, cover it and set it near the fire for half an hour. Then bake it in a moderate oven, and wrap it in a thick cloth as soon as it is done. It is best when fresh.

Starch.—Frozen potatoes yield more flour for starch than fresh ones. The frost may be taken out by soaking them in cold water a few hours before cooking; if frozen very hard, it may be useful to throw a little saltpetre into the water.

THE END.

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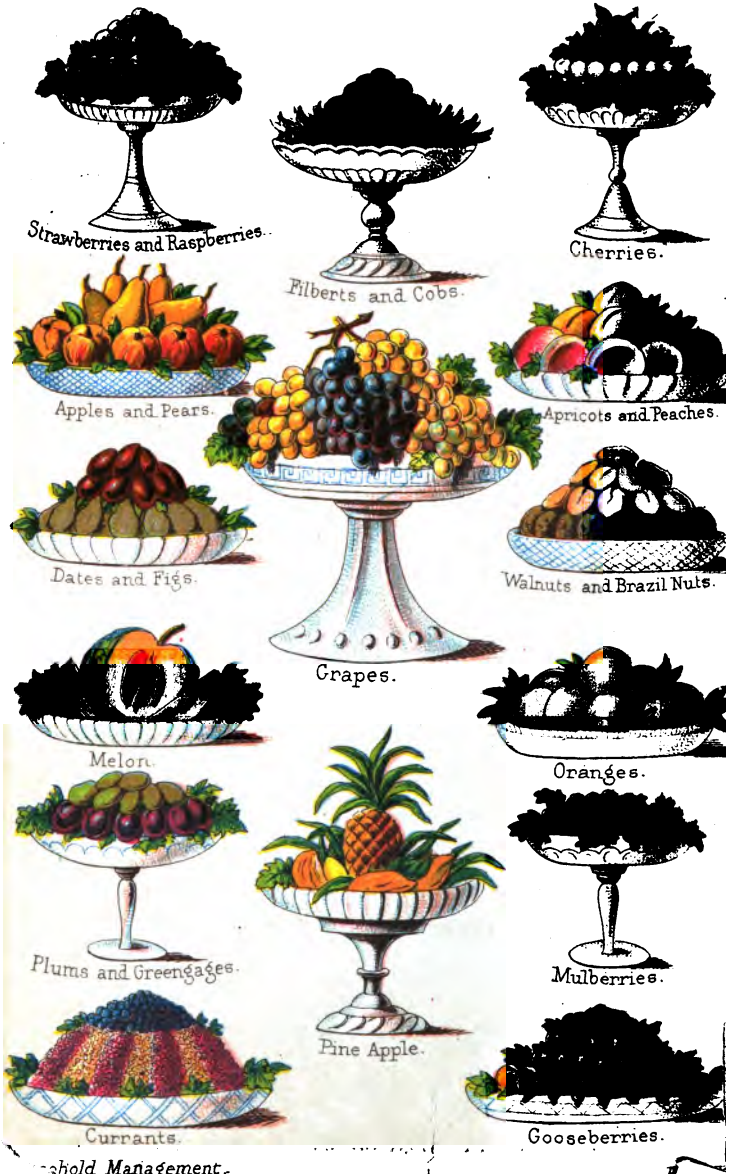
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